



Franz von Stuck, 1887

## REICHSRAT VON BUHL

### 2012 UNGEHEUER Forst Riesling Grosses Gewächs



„Grosses Gewächs“ – the name sounds respectful, admiring, and even a little ceremonial. And in fact its exceptional character commands deference and attention. For „Grosses Gewächs“ wines are commitments turned into wine. Commitments to the region, the selection and to tradition. Simultaneously they are a promise to the wine lover, that an excellent draught with its own clear profile awaits him.



**WINE** Bismarck's famous bon mot about the „Ungeheuer“ (monster) that tasted monstrously good is a stock theme in the history of German wine. It describes a high-class wine, whose special spiciness makes it something quite unique. Its powerful body, a gift from the clay and limestone in the soil, is flattered by aromas like rosewater and carnations.



**SOIL** Complex, this is the best description of the soil structure in the much vaunted site in the Mittelhaardt; typical sandstone weathering soils with more dense clay and sand layers, partially offset with amounts of limestone. Basalt rock provides the vines with the necessary heat and mineral character. A massive limestone plate at a depth of approx. 2 m provides a very efficient water supply. The sum of all factors is the reason for the power and length of the wines from the Ungeheuer.



**HARVEST** third week of october 2013



**YIELD** 30 hl/ha



**FINISHING** Carefully finished, sedimentation overnight in stainless steel tanks. First and one-off racking was at the end of March and filling was done at the middle of July.



**CAN BE STORED** 12 - 18 years



**RECOMMENDED DISHES** It is almost too complex not to smother a dish. This is a wine with so much density, strength, fruit and mineral character, that it is finished and complete in itself. A wine for among friends, over a good chat or one to enjoy in those quiet moments. An insider's tip for accompanying dishes is foods flavoured with Arabic or Indian seasoning, like cumin, cardamom etc.



**RECOMMENDED TEMPERATURE** approx. 10°C



**ANALYSIS VALUES** Alc.: 13.5 %vol., A.: 6.4 g/l, resid. sug: 3.4 g/l

**ITEM NO.:** 1273

