

2017 UNGEHEUER RIESLING GG VDP.GROSSES GEWÄCHS



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

Selective hand picking end of September 2017.

YIELD

approx. 30 hl/ha

VINIFICATION

Gentle fermentation in 100 % Doppelstück barrel (2.400l) and Tonneaux without any fining. Maturation on full yeast until July 2018.

CAN BE STORED

until 2040

FOOD PAIRING

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.

SERVING TEMP.

approx. 8-12°C

ALCOHOL

13.0 Vol. %

ACIDITY

7.0 g/l

RESIDAL SUGAR

1.9 g/l

ITEM NO

1773

