

2016 UNGEHEUER RIESLING AUSLESE VDP.GROSSE LAGE



WINE

The attributes of the Auslese are clarity, light heartedness and concentration on the variety. Mineral and yet overly fruity. Riesling in pure culture. Also in the vintage 2016 we had perfect conditions for a great Auslese, which presents high concentrated fruit aromas with a incredible lively acidity and a beautiful freshness.

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

Selektive hand-picking in the middle of October 2016.

YIELD

approx. 15 hl/ha

VINIFICATION

Short standing time for the mash, then gentle pressing. Careful fermentation and maturation in stainless steel on full lees until June 2017 without any fining or other technical measures.

CAN BE STORED

until 2036

FOOD PAIRING

It is definitely a wine for celebrations.

SERVING TEMP.

approx. 8-9°C

ALCOHOL

10.0 Vol. %

ACIDITY

6.8 g/l

RESIDAL SUGAR

85.9 g/l

ITEM NO

1650

