

## Weingut Nik Weis Wiltinger Riesling Alte Reben

### COUNTRY

Germany

### REGION

Mosel

### GRAPE

Riesling

### VINTAGE

2022

### ABOUT THE DOMAINE

Nikolaus (Nik) Weis is the third generation of the Family to tend vines since the St. Urbans-Hof estate was founded in 1947. Nikolaus was awarded the prestigious title "Oekonomierat" (Chancellor of Agriculture) in 1969 for his dedication to the wine culture of the country. Nik has established St. Urbans-Hof as one of the leaders in quality and innovation among German wineries. The estate produces year after year Rieslings that capture the individual terroirs of the estate's vineyard sites. To achieve intense and well-structured wines, yields are kept at low levels, grapes are harvested as late as possible and all grapes are handpicked and carried from the vineyard in traditional shoulder-mounted containers. Their highest priority is to maintain the ecological balance of the vineyards, led by their strong recognition of the fragile unity of viticulture and nature.

### WINEMAKING

With the vineyard being cultivated and harvested by hand, only fully ripe and healthy grapes are chosen for this Saar Riesling. After gentle pressing and a night of natural sedimentation by gravitation, fermentation with wild yeasts takes place in stainless steel tanks. Afterwards, the young wine gets some weeks to rest and balance before being bottled.

### TASTING NOTES

Because of its unique terroir, this village wine from old vines succeeds through its interplay between stone fruit and spicy flavours. Eventually, it is the hint of natural residual sweetness which balances the refreshing acidity in a way that creates an impressive and multilayered taste of flavours such as wild herbs, quinces, peaches, citrus fruits, black pepper or Golden Delicious apples. In combination with the tight structure and almost salty minerality, this wine has a long and animating finish while remaining perfectly balanced and elegant on the palate. Beautiful pairing for Vespers with charcuterie, cheese and spicy chutneys.



### TECHNICAL NOTES

**Alcohol by volume**  
11.5%