

VDP.AUS ERSTEN LAGEN

MÖLSHEIM RIESLING 2018

CAPACITY
0,75 L

CLOSURE
CORK

ALCOHOL
12,5 % VOL.

SWEETNESS
3,0 G/L

ACIDITY
7,5 G/L

MATURATION
FRENCH OAK BARRELS



The vineyards around Mölsheim are much cooler than our other locations. Not only are the vineyards quite high, allowing the cooler winds of the "Donnersberg" massif to pass through unprotected, but the Zellertal also tapers here, and the winds are pressed through the valley as if in a nozzle. Cooler daytime temperatures as well as extremely short drying periods after rains are the result. The vines of the Mölsheim Riesling are rooted in the bare limestone, which here is covered only by a thin gravel layer. The vineyard work is tedious and every year we have to remove tons of limestones that literally grow out of the vineyard. This stoniness and carelessness is perfectly expressed in the minerality of the Riesling: Resorted fruit, few primary aromas, but the extremely delicate notes of flint and northern herbs. A Riesling that is nevertheless tremendously elegant and finely hissed in the game of acidity and minerality.

The VDP classifies the locations of its members and divides the best into "Große Lage" and "Erste Lage." Our village wines come exclusively from the "Erste & Große Lage" classified by the VDP.



BATTENFELDSPANIER