

NIK WEIS

SINGLE POST 'QBA' RIESLING

MOSEL • GERMANY • EUROPE

TECHNICAL DETAILS

The Estate

The vines that produce the fruit are from a neighboring town to the St.-Urbans-Hof estate town of Leiwen called Mehring. Here farmers carefully grow Riesling on blue-slate soil vineyards of moderate steepness and low yields and the wine is vinified in a modern winery to the specification of Nik Weis to capture the true "Mosel Style" of Riesling where juicy fruit, vibrant acidity, and savory minerality are combined in complete harmony and balance.

Wine Making

The Riesling is gently crushed then left to rest in the press for a short time to allow the components locked in the berries' skins to be extracted by contact with the juice. The grapes are then pneumatically pressed, and drained by gravity into stainless steel tanks located immediately below the presses. The juice rests overnight to allow the sediment to settle. Later the clear juice will be racked into other tanks. Careful control of the temperature and constant monitoring of the fermentation are carried out until the wine's fermentation is stopped via chilling the must and a light filtration.

Food Suggestions

Pairs well with beef, game, and poultry dishes.

TASTING NOTES

The Single Post Riesling QbA has everything you can expect from a fine Riesling from Germany's renowned Mosel Valley. It has a complex, smoky and floral nose, a juicy, fruity elegant mouthfeel with minerality that finishes off-dry and crisp with the impulse to take the next sip.

Riesling grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 8
- Class: White

WWW.NIKWEIS.COM/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

