NIK WEIS

SINGLE POST 'KABINETT' RIESLING

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This Wine

TECHNICAL DETAILS

The Estate
Founded in 1947, Nik Weis – St. Urbans-Hof has become one of the most important and classic wineries in the Mosel region. Since 2000, the Riesling winery is a member of Germany's renowned VDP (Association of German Quality Wine Estates). The approximately 45 hectares of vineyards stretch for around 60 km along the Mosel and Saar rivers and are cultivated in a traditional manner in harmony with nature. Five of the prestigious individual crus, in which world-class Rieslings grow, are classified as Wines from great Sites. The wines are fermented exclusively with indigenous yeasts.

Wine Making
The Riesling is gently crushed then left to rest in the press for up three hours 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. The wines ferment spontaneously with the yeasts which are found naturally in the cellar, or which come into the cellar from the pressed skins and ferment the juice naturally. By allowing this to happen a complex array of flavors may develop. They truly stand apart from industrial Rieslings which show only one or two dimensions, ones which quickly tire the palate.

Food Suggestions
Pairs well with simple pastas dressed in olive oil or seared scallops.

TASTING NOTES

Penetrating tangerine and lemon flavors are etched with hints of caramel and saffron in this thirst quenching, delicately sweet Riesling. Light bodied and lean, yet juicy and reverberating, it's a fresh-fruited.

Riesling grape blend.
This wine contains allergens, sulfites.

ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 7.5
- Class: White

REVIEWS

Wine Enthusiast | 90

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