

Erdener Prälät Riesling Auslese Goldcap 2015

DR. HERMANN // MOSEL, GERMANY



HARVEST & VINTAGE NOTES

VITICULTURE

Vineyard: Erdener Prälät, south facing and extremely steep

Soil Type: A mixture of red and blue schist

Vine Age: Between 100 and 120 years old

Irrigation: none

Harvest Date: November

VINIFICATION

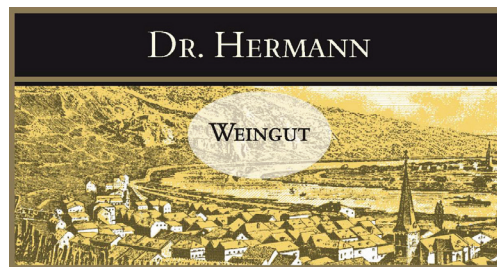
The Erdener Prälät comes from the tiny and unique Prälät vineyard that is situated between the Würzgarten and the Treppchen vineyards. Its particularity comes from the soil that is a mixture of red and blue slates. The wine combines the typical elements from the blue slate (Erdener Treppchen) whose wines are more fruit focused and red slate (Ürziger Würzgarten) where the wines are normally more aromatic. The grapes are handpicked and a strict selection process follows. Fermentation takes place in stainless steel tanks and the wine is kept on lees for four months before being bottled.

Color: Deep gold

Nose: Scents of ripe stone fruit with spice and honey notes

Palate: Very intense and fruity with flavors of peach and figs. Juicy, sweet, very fine acidity, well balanced, clear, with slate mineral notes. A concentrated wine with a lingering finish.

Other: Great with foie gras or blue cheeses such as Stilton, Roquefort, Bleu d'Auvergne or Gorgonzola. Also goes well with desserts, can be a dessert on its own.



GRAPES: 100% Riesling; vine age between 100 and 120 years old

ALCOHOL: 7%

RESIDUAL SUGAR: 120.5 g/L

TOTAL ACIDITY: 9.0 g/L

TOTAL PRODUCTION:
100 cases X 12/375ml

