

# Ürziger Würzgarten Riesling Kabinett 2015

DR. HERMANN // MOSEL, GERMANY



## HARVEST & VINTAGE NOTES

### VITICULTURE

**Vineyard:** Ürziger Würzgarten, south, south-west facing and extremely steep.

**Soil Type:** Red slate and sandstone.

**Vine Age:** Between 40 and 80 years old.

**Irrigation:** none

**Harvest Date:** October

### VINIFICATION

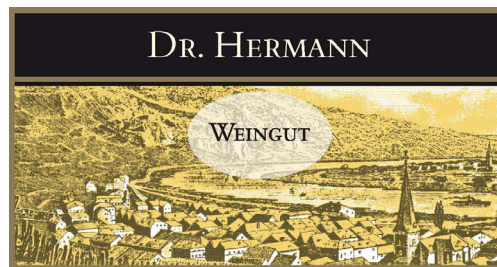
The red sandstone and slate soil mix creates the unique character of the Ürziger Würzgarten. The soil will develop the exotic, spicy aromas in the wine and also a greater potential for aging. The grapes are hand harvested at optimum ripeness, the must is fermented in stainless steel tanks and bottled young in order to retain its vivacity and freshness. This wine was bottled in March 2016.

**Color:** Light yellow green

**Nose:** Scent of spices and stone fruits with some notes of red berries.

**Palate:** Bright and fresh with some residual sugar. Fine acidity with some delicate honey notes and a long spicy finish.

**Other:** The refined spices from this wine makes it an ideal companion for Asian spicy dishes. This Kabinett is best consumed when young and fresh.



**WINEMAKERS:** Christian Hermann

**GRAPES:** 100% Riesling; vine age between 40 and 80 years old

**ALCOHOL:** 7.5%

**RESIDUAL SUGAR:** 52.2 g/L

**TOTAL ACIDITY:** 8.8 g/L

**TOTAL PRODUCTION:**  
1,000 cases X 12/750ml

