



EVERY BOTTLE



TELLS A STORY

WEINGUT RICHARD BOCKING UNGSBERG ALTE REBEN RIESLING



TECHNICAL INFORMATION

Country	Germany
Region	Mosel
Sub-Region	Trarbacher
Producer	Weingut Richard Böcking
Vintage	2015
Composition	100% RIESLING
Press	90 points Vinous

WINEMAKER NOTES

These vines populate the south-facing vineyard that was originally planted in Riesling early in the 17th Century. Of Roman origin, wines from this, our steepest vineyard, are distinguished by notes of chamomile and saffron, produced by a rich cover of medical herbs. This vineyard, lying in a side valley near Trarbach, provides wine with elegant structure and complex fruit aromas and ripe, fine acidity.

TASTING NOTES

This close-to-dry wine displays the perfect balance between pure, rich fresh fruit and mineral flavors. The nose offers the typical spice of the Ungsberg scents of yellow herbs like chamomile and saffron.

VINEYARD

The fruit for this wine comes from our sustainably farmed vineyards. The Ungsberg is known for the extreme pitch of the slopes high above the Mosel River, as well as for the herbal spices from the healing herbs grown in the vineyard since the Roman-Celtic era.

- **Soil:** blue and brown slate and quartz
- **Age of Vines:** 40-60 years old.

VINIFICATION

Riesling vines have been cultivated on this spot since the 17th Century. The fruit for this wine is deep, rich and intense, produced only from the best and oldest vines in this vineyard (40-60 years old).



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- **Harvest:** carefully hand picked later in the season to allow for ideal ripeness. All fruit is painstakingly hand sorted to allow only the best grapes to be crushed for the Single Cru.
- **Fermentation:** The juice is fermented by naturally occurring yeast only- no added cultures- slowly at cold temperatures until the perfect balance of acidity and fruit is reached.
- **Aging:** The wine was aged sur lies for 10 months, then aged in 100% German oak barriques.
- **Bottling:** July 29, 2016
- **Production:** 250 Bottles available for the US
- **Residual Sugar:** 8.5 g/l
- **Total Acidity:** 8.6 g/l

PRESS

"Mossy, wet stone and fusel notes on the nose mingle with scents of fresh apple and lime. A subtly creamy yet juicy, tangy palate impression leads to an at once soothingly and stimulatingly sustained finish, bittersweetly tinged with walnut, underlain with mossy wet stone, and laced with mouthwatering salinity." - *90 points, David Schlidknecht, Vinous*
