

FROM UP TO 70 YEAR OLD VINES

RIESLING >ALTE REBEN<



In our winery we cultivate vineyards which reach a nearly biblical age. The Riesling vines show a unique vitality. The roots go deep into the soil, thus even in dry summers the grapes reach a good level of ripeness. Simultaneously the quietness of age lets the grapes only become small but golden-yellow and full of ripeness in the autumn.

For our Riesling "Alte Reben" grapes are harvested from vines which are at least 50 years old. Some of them were even planted in the first post-WWII years. The yield of those vineyards is only small the ripeness of the grapes however is extraordinary and lets the winemaker's heart leap for joy. In the pattern of centuries-year-old methods the grapes are being poured over the winepress and after the pressing they are spontaneously fermented. The fermentation takes place over a period of 100 days and only a few days before the bottling the yeast is being removed.

The outcome is a wine that shows the full aroma spectrum of Riesling alongside with a wonderful richness and the elegance of a dancing prima ballerina.

Mosel Fine Wines: 94 Points
Falstaff 2018: 91 Points
James Suckling: 94 Points

