

VDP.AUS ERSTEN LAGEN HOHEN-SÜLZEN RIESLING 2022

93/100 points

JAMES SUCKLING











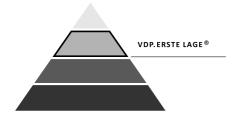
VDP.AUS ERSTEN LAGEN

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The Erste Lage classification denotes world-class vineyards of especially notable characteristics: Hohen-Sülzen lies in the Eisbachtal. The uplands brook flows from the Donnersberg massif and exerts a significant climatic influence on the valley. The fluctuations between daytime and nighttime temperature are more pronounced in Hohen-Sülzen than in other districts. This gives the wines their freshness, elegance and tension despite the strong ripeness of the grapes. The vines grow on pure limestone with a generous deposit of loess, and are characterized by their ripe fruit, fine spice and nuanced acidity. The wine is selectively hand harvested, wild fermented and raised in Stück and Doppelstück barrels.

Shades of pale yellow, with green hues and a silver rim in the glass. Yellow stone fruit and unmistakable spice weave an aromatic web around the nose of this Hohen-Sülzen Riesling. Peach, dried apricot and Mirabelle plum fill the fruit basket, followed by dried herbs, light tobacco, laurel and the delicate spice of mace and white pepper. The linear palate joins ripe and juicy fruit with a savory spice and deep, smoky minerality. An unforgettable wine with delicate fruit, saline finish and indisputable origin.

Given its precise, cool and refreshing nature, it offers countless options for pairing with fish dishes, sushi or crisp mixed vegetables from the wok.



CAPACITY 0,75 L	ALCOHOL 12,0 % VOL.	acidity 7,0 G/L	closure CORK
SWEETNESS	GRAPE VARIETY	CONTAINER SIZE	BIO
3,0 G/L	RIESLING	WOODEN BARRELS	1