

VDP.GROSSE LAGE ZELLERWEG AM SCHWARZEN HERRGOTT RIESLING 2024

96/100

Incredibly deep and structured, this spectacular expression of the Zellertal at the southern edge of Rheinhessen has stunning Amalfi lemon aromas. Very compact, chalky core with great energy. This is still tightly wound. Extremely long and firm, with a stony finish. From organically grown grapes. Drink or hold.

JAMES SUCKLING, STUART PIGOTT

97/100

The 2024 Riesling Mölsheimer Zellerweg Am Schwarzen Herrgott Grosses Gewächs trembles with lovely, subtle and flinty reduction on the nose. Lemony purity and brightness take over the cool, juicy, fluid palate. There's a touch of reductive smokiness in the background, a touch of crushed citrus leaf and a sense of lemon zest. Purity, poise, coolness and light combine with supreme balance, speaking to its depth and serenity.

(Bone-dry)

VINOUS, ANNE KREBIEHL











ZELLERWEG AM SCHWARZEN HERRGOTT RIESLING 2024

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In these wines, the idea of origin is taken to the highest level of quality. They come from world-famous vineyards that produce extraordinary grapes and have been recorded in centuries-old maps. They reflect inimitably the unique character of the site, the special nature of the soil and the great skill of those who have been familiar with the vineyard for many generations.

HISTORY

The historic site of Zellerweg Am Schwarzen Herrgott forms the border between Rheinhessen and the Palatinate and is one of the oldest sites in the country to be mentioned in official records. As early as 700 AD, it was mentioned by St. Philip in his records as the origin of the wine used for the mass.

ORIGIN

The Zellerweg vineyard at the Schwarzen Herrgott is situated at 200 metres above sea level. With its solid limestone subsoil, which becomes darker and darker with increasing depth, it is characterised by its special microclimatic conditions. Located on a steep fault line, it is protected not only from excessive light but also, to some extent, from rain.

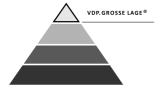
VINIFICATION

The wines from the Kirchenstück are fermented spontaneously after strict selection by hand and matured in casks.

TASTE

The Schwarze Herrgott always has the darkest aroma of all our GGs. With perfectly integrated, vibrant acidity, smoky notes and a pulsating base, the wine is firm, demanding and uncompromisingly straightforward on the finish. With its puristic nature, it symbolises the essence of the Zellertal: dark fruit with chalky minerality, epochal length and a cool finish.





CAPACITY	ALCOHOL	ACIDITY	CLOSURE
0,75 L	12,5 % VOL.	7,0 G/L	
SWEETNESS 3,0 G/L	GRAPE VARIETY RIESLING	BIO ✓	