



KÜHLING-GILLOT

VDP.GROSSE LAGE
ÖLBERG RIESLING
2024



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In these wines, the concept 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 inimitably reflect 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, often for many generations.

HISTORY

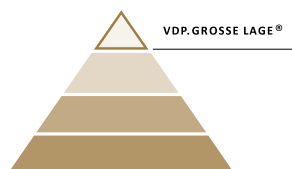
The name Ölberg (literally 'oil mountain') refers to a former monastery and a biblical reference. The fact that the wines from the Ölberg have always had the highest viscosity and the highest proportion of essential oils has certainly contributed to the naming. Located at 80-174m above sea level and with a gradient of 60-120%, the Ölberg is our only pure south-facing vineyard on the Red Slope. After the purchase, the totally overgrown site had to be laboriously recultivated in order to wrest the vines planted in 1990 from nature again. Deeply rooted in the red clay slate, they allow us to work without irrigation with straw cover in winter and greening in summer despite the warm exposure.

VINIFICATION

After a strict selection, the grapes are hand-picked, the must ferments spontaneously and is then carefully matured in 1200 litre wooden barrels.

TASTE

The Ölberg's distinctive minerality of wet stones is largely absent from the nose, with no striking fruit. Hints of citrus, orange oil and tangerine mingle with tart aromas reminiscent of herbs. It flows in concentrated fashion over the palate, the fruit is revealed in the rich extract, the oils of which nestle silky on the straight axis of the Ölberg. A dense, highly mineral wine with a velvety texture and ethereally cool finish.



CAPACITY
0,75 L

ALCOHOL
12,5 % VOL.

ACIDITY
7,0 G/L

CLOSURE
DIAMCORK

SWEETNESS
2,0 G/L

GRAPE VARIETY
RIESLING

BIO
✓