KÜHLING-GILLOT

VDP.GROSSE LAGE

ÖLBERG RIESLING

2025

98/100

The level of detail and refinement is immense, with tense, mineral aromas of smoke, flint, citrus and yellow fruit. The palate is full of compact fruit, nervy acidity and a luscious, almost creamy palate with spices, salt and a minerally, mouthwatering finish. This is high voltage and nervy, with power and complexity that make it an absolute pleasure to drink now, but give it some time. Ryan Montgomery

JAMES SUCKLING

97/100

Cool and firmly-structured, this is quite a radical expression of this almost forgotten top site of Nierstein. Very peachy with a twist of fresh pineapple, this glides over your palate and has a gentleness at the finish that pulls you back for more of the racy elxir.

STUART PIGOTT

Biologisch-dynamisch ausgebaut von H.O. SPANIER

Deutsche Landwirtschaft DE-ÖKO-006

NO BULLSHIT JUST SULPHITES

KÜHLING-GILLOT



VDP.GROSSE LAGE

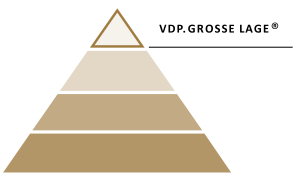
ÖLBERG RIESLING
2025

VDP. GROSSE LAGE
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	ALCOHOL	ACIDITY	CLOSURE
0,75 L	12,5 % VOL.	6,5 G/L	DIAMCORK

SWEETNESS	GRAPE VARIETY	BIO
3,0 G/L	RIESLING	✓