KÜHLING-GILLOT

VDP.GROSSE LAGE

PETTENTHAL RIESLING

2025

99/100

The detail and precision are immense, with purity, finesse and brooding intensity. Compact citrus and stone fruit, pepper, spices, wet flint and a smoky, mineral undertone on the nose. The palate is tightly wound yet full and luscious, with tense, nervy acidity and a long, minerally and slightly salty finish. So sleek and pure, with understated power that just keeps opening up and lingering in the finish with a subtle extract structure. Dry since 2005 and a fine representation of this amazing GG site. Ryan Montgomery

JAMES SUCKLING

98/100

What a ravishingly elegant wine that has such overwhelming finesse and near-perfect balance. The aromas hover on the borderline between northerly notes like rose hip, white tree fruits and tropical ones like passion fruit and mangosteen. Then, an incredible herbal freshness builds at the super-refined finish.

STUART PIGOTT

Biologisch-dynamisch ausgebaut von H.O. SPANIER

Deutsche Landwirtschaft DE-ÖKO-006

NO BULLSHIT JUST SULPHITES

KÜHLING-GILLOT



VDP.GROSSE LAGE

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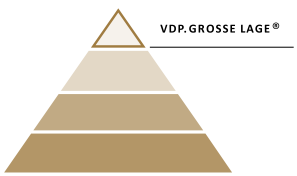
VDP. GROSSE LAGE
In these wines, the concept of origin is taken to the highest level of quality. They come from world-famous sites that produce extraordinary grapes and have been recorded in centuries-old maps. They reflect inimitably the unique character of the site, the special nature of the soil and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

HISTORY
The cadastral name has existed since 1753.

ORIGIN
The Pettenthal is our first historical vineyard on the Roter Hang and lies at an altitude of 80 - 170 metres. With a slope of 70-100%, it is the steepest parcel in all of Rheinhessen. At the end of the 80s, in times of greatest depression, Carolin's father bought a few rows of vines. At that time, it was the hectare that counted, not the origin, and the Pettenthal was difficult to work. Today, we cultivate the Pettenthal in the prime section of this globally unique origin, which then, as now, stands unchallenged as a great terroir for Riesling. The soils of this Grosse Lage consist of red clay slate and sandstone on the steep slope and of loam and clay in the flatter part.

VINIFICATION
The grapes are carefully selected by hand, the must ferments spontaneously and is carefully matured in casks.

TASTE
Grown on the clearly perceptible red sandstone, stony notes dominate, along with distinctly spicy aromas of pepper and dried herbs. It has a compact and powerful initial taste, with a creamy texture and viscous feel. The Pettenthal builds up immense tension on the palate, pulsating forward and cumulating into a powerful bass in the aftertaste.



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

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