



KÜHLING-GILLOT

VDPAUS ERSTEN LAGEN  
OPPENHEIM RIESLING  
2022



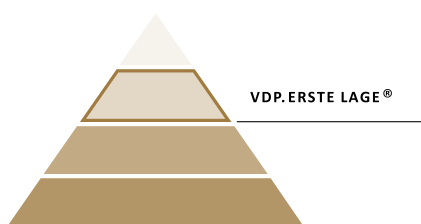
# KÜHLING-GILLOT

VDP.AUS ERSTEN LAGEN

## OPPENHEIM RIESLING 2022



Fruit for wines classified as Rheinhessen VDP.ERSTE LAGE come exclusively from world-class sites of notable history. Since 2019, such wines have served as ambassadors for their respective villages, combining rigorously selected fruit with excellent, strictly defined origins. The characteristic soils of the VDP.ERSTE LAGE lend these wines a distinct and unmistakable sense of their origin. The Erste Lage classification denotes world-class vineyards of an especially notable character. Our Oppenheimer sites are the foundation of our estate, and are outside the direct sphere of influence of the Rhine. Their soils and climates differ from sites along the river's banks, and here are shaped by limestone and calcareous marl. Opening up like an amphitheater, they retain the warmth of the day with little diurnal fluctuation. Fruit for the Oppenheim Riesling is sourced exclusively from Erste and Grosse Lage sites. The cool, calcareous soils, taken together with the warm temperatures, promote taut wines of ripe fruit and nuanced elegance. Hand harvested and wild fermented, the Oppenheim VDP.AUS ERSTEN LAGEN is aged in Stück and Doppelstück barrels on the fine lees. Pale yellow with a silver rim, it combines ripe fruit with a deep saline minerality. Notes of citrus fruit, lemon zest and apricot stone complete its aromatic fruit basket. Outlined by high-toned herbs, its key notes play with mint, lemon balm and wet chalk. The nose is shaped by the saline minerality of the limestone, enhancing its energy and tension. With generous peach and the cool, ethereal nuances of water mint, the wine swings between a refined structure of silky phenolics and a solid bass line in the finish, and yet understands how to hold its curves and form against even hearty fare. Fire up the grill and pour alongside veg, fish or meat, or sit down at the table to Indian fish curry, the veg-heavy cuisine of the Levant or the herbal cuisine of Vietnam.



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

LARGE  
WOODEN  
BARRELS

✓