



KÜHLING-GILLOT

VDPAUS ERSTEN LAGEN  
OPPENHEIM RIESLING  
2024



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VDP.AUS ERSTEN LAGEN

## OPPENHEIM RIESLING 2024



### VDP. AUS ERSTEN LAGEN

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.

### ORIGIN

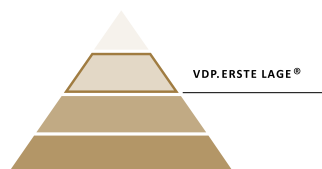
Our Oppenheimer sites have been in former days the foundation of our estate, and are outside the direct sphere of influence of the Rhine. Their soils and climates differ from sites along the Roter Hang, and here are shaped by limestone and shell limestone. Opening up like an amphitheater, they retain the warmth of the day with little diurnal fluctuation. The grapes for the Oppenheim Riesling come from classified Erste Lage vineyards. The chalky soils, combined with warm temperatures, produce exciting wines with ripe fruit and delicate elegance.

### VINIFICATION

The Oppenheim Riesling is fermented with wild yeasts and aged on the fine yeast in Doppelstück 2400 l barrels.

### TASTE

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 nour alongside ven, fish or meat or sit down at the table to



CAPACITY  
0,75 L

ALCOHOL  
12,5 % VOL.

ACIDITY  
6,5 G/L

CLOSURE  
CORK

SWEETNESS  
1,5 G/L

GRAPE VARIETY  
RIESLING

BIO  
✓