



# KÜHLING-GILLOT

## VDP.GROSSE LAGE ÖLBERG RIESLING 2023

98/100

Enveloping stone fruit might sound sweet, but this is cool and restrained with terrific complexity. Enormous concentration and structure on the medium- to full-bodied palate, but it's the energy that almost knocks you off your chair. Very long and vibrant finish in spite of the moderate acidity. The mouthfeel is incredibly silky and delicate

**JAMES SUCKLING, STUART PIGOTT**

95/100

The 2023 Riesling Niersteiner Ölberg Grosses Gewächs comes from vines that were planted in 1991. Reduction crackles with much promise on the nose. Underneath that, citrus foliage, crushed tansy and wet stone shine. That savor pervades the palate, tingling, flowing, fluid and smooth but exquisitely sleek and slender. This is taut, dynamic and savory, utterly enticing with its nuances of green and orange citrus zest. (Bone-dry)

**VINOUS, ANNE KREBIEHL**



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VDP.GROSSE LAGE

## ÖLBERG RIESLING 2023

### 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

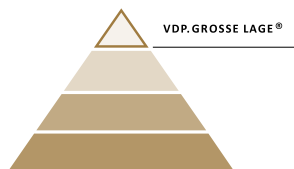
The name Ölberg (literally 'oil mountain') refers to a former monastery and a biblical reference. The fact that the wines from the Ölberg have always had the highest viscosity and the highest proportion of essential oils has certainly contributed to the naming. Located at 80-174m above sea level and 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  
0,75 L

ALCOHOL  
12,5 % VOL.

ACIDITY  
7,5 G/L

CLOSURE  
CORK

SWEETNESS  
1,0 G/L

GRAPE VARIETY  
RIESLING

BIO  
✓