



KÜHLING-GILLOT

VDP.GROSSE LAGE  
HIPPING RIESLING  
2022



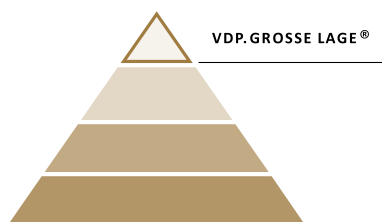
# KÜHLING-GILLOT

VDP.GROSSE LAGE

## HIPPING RIESLING 2022



The first documented mention of Hipping can be traced back to 1550, as the “Hupbuhl.” It is presumed that this site was once a grazing meadow for goats — ‘Hippe’ means goat and ‘Buhl’ means hill in the local dialect. Our two parcels in Hipping come together like a parabolic mirror at the highest point of the site, and in their northeasterly and southwesterly orientations remind of a small natural amphitheater. Hipping possesses a special microclimate that makes it one of the most distinctive terroirs anywhere in the world: Situated at an elevation of 80-170 meters and gradients up to 60%, it enjoys unrestricted exposure to sunshine. Its ancient and barren stone soils, estimated at around 280 mn. years of age, retain the warmth of the day, while the cool nighttime winds from the side valley promote the development of acidity. Sustainability, respect and artisanal skill are all part of H.O.’s vision of Hipping as the final piece in our site portfolio puzzle, and to achieving greater appreciation and acclaim for the Roter Hang. After a meticulous selection, the grapes are hand harvested, the must is wild fermented and then gently vinified in 1,200 liter barrels. Deep shades of yellow meet stone fruit aromas, nuanced with a spice that recalls sesame and green tea. With a flair for drama, the austere yet extract-rich fruit demands the spotlight, even as a thrilling acidity waits quietly in the wings. Tension develops quickly on the palate, balancing a fruit-driven juiciness and notable spice with a viscous texture. Yellow and red fruits and notes of orange are tightly woven with distinctive spicy aromas of red Kampot pepper, herbs and the typical slate minerality of Rotliegend. A complex and elegant wine with a refreshing finish and astonishing length. The ties between fruit and spice are also a guiding thread when pairing Hipping with food. Tender game dishes with fruit components will shine alongside each pour, as will aromatic Moroccan cuisine that beautifully ties together hearty and sweet.



CAPACITY  
0,75 L

ALCOHOL  
12,5 % VOL.

ACIDITY  
7,0 G/L

CLOSURE  
CORK

SWEETNESS

GRAPE VARIETY

CONTAINER SIZE

BIO

3,0 G/L

RIESLING

LARGE  
WOODEN  
BARRELS

✓