



KÜHLING-GILLOT

VDP.GROSSE LAGE PETTENTHAL RIESLING 2023

99/100

The complex flint and smoke expression of this wine is off the scale. And you can say the same about the balance of stony vibrancy and restrained richness on the extremely concentrated palate. The Amalfi lemon intensity and filigree at the finish are also off the scale. So refreshing you feel like you've been thrown into a mountain pool fed by glaciers.

JAMES SUCKLING, STUART PIGOTT

97/100

The 2023 Riesling Niersteiner Pettenthal Grosses Gewächs blends flinty reduction with orange peel and crushed yarrow. The palate is superbly zesty, alive and energetic, tingling with tangerine and orange but also with that stony, salty herbal savor. It's beautifully dynamic, driving purposefully forward. Like a shot in the arm, it's so precise, stony and vivid on the finish.

VINOUS, ANNE KREBIEHL



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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

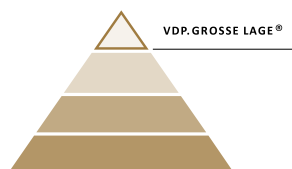
The Pettenthal is our first historical vineyard on the Roter Hang and lies at an altitude of 80 - 170 metres. With a slope of 70-100%, it is the steepest parcel in all of Rheinhessen. At the end of the 80s, in times of greatest depression, Carolin's father bought a few rows of vines. At that time, it 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
0,75 L

ALCOHOL
12,5 % VOL.

ACIDITY
7,5 G/L

CLOSURE
CORK

SWEETNESS
2,5 G/L

GRAPE VARIETY
RIESLING

BIO
✓