



## 2023 GOLDBERG RIESLING 1G VDP.ERSTE LAGE

#### Vineyard

The grapes come from the Johannisberg in Gau-Algesheim. They grow there in a very shallow loess layer on limestone rocks. The vines on the terraced slope are supplied with very little water. This results in very small-berried grapes with firm, fully ripe tannins and a very high concentration of extract.

### Vinification

Selective harvesting of the grapes by hand. After destemming, the grapes ferment with wild yeasts in open vats. Maceration is carried out exclusively by hand. After fermentation, the wine matures for 18 months in French and German oak barrels and is then bottled unfiltered.

# Tasting notes

Stimulating aroma of cassis and fine wood followed by firm earthy flavours. Lots of spice, tea, liquorice and dense berry fruit on the palate. Very powerful, concentrated finish with a Burgundian flavour and elegance.

#### **Analysis**

alcohol: 13 % vol.; residual sugar: 4.6 g/l; acidity: 7.4 g/l

