



ÜRZIGER WÜRZGARTEN

[erts-iger verts-garten] (The Spice Garden of Ürzig)

Blazing red and insanely steep, this vineyard fills a picturesque amphitheater formed by a dramatic bend in the Mosel river. Although it is directly adjacent to the vineyards of Erden, this site produces a completely different kind of wine, with unique exotic, spicy aromas and a mesmerizing earthiness.

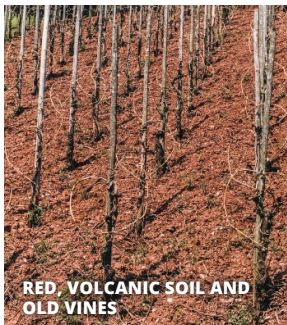


GROSSES GEWÄCHS RÉSERVE (GGR)

The GGR wines are selectively harvested from our finest parcels of very old, ungrafted vines. They are naturally fermented in the same way as the GGs, but stay for 24 months on the full lees in traditional Fuder casks. They are then held in bottle for a further 36 months before release. This extended maturation brings an extra dimension of finesse and balance to our wines.

RED VOLCANIC SOIL

The weathered volcanic soil of Ürzig is unique at the Mosel. Its high content of iron gives a bright red color to the soil. This soil produces rich, spicy wines that are bursting with exotic fruit flavors.



RED, VOLCANIC SOIL AND OLD VINES



MILLERANDAGE GRAPE CLUSTER

TECHNICAL INFO

- **Grape variety:** 100 % Riesling
- **Appellation:** Mosel/Germany
- **Quality level:** QbA
- **VDP-Classification:** VDP.Grosse Lage GG Réserve
- **Picking Method:** Selective hand-picking
- **Soil Type:** Red volcanic soil
- **Fermentation:** Natural yeasts in traditional Fuder casks
- **Aging:** 24 months in traditional Fuder casks and 36 further months in the bottle before release
- **Viticulture:** Sustainable, according to strict German environmental regulations



24 MONTHS AGING IN TRADITIONAL FUDER CASKS + 36 FURTHER MONTHS IN THE BOTTLE

RATING

[98] James Suckling 2015 vintage

This dry Mosel makes a bold statement with tons of spice, beautifully interwoven with the serious concentration, rolling over you in one huge wave that washes you up on a rocky, volcanic shore. In spite of all that, there's great subtlety at the breathtaking finish. Drink or hold.