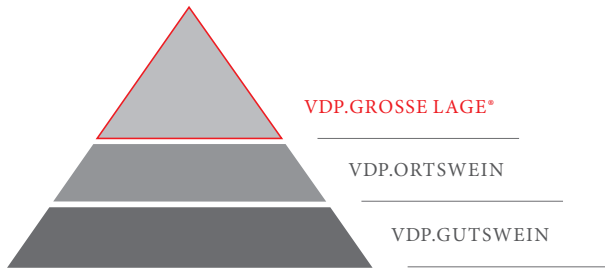




ERDENER PRÄLAT

[air-din-er pray-laht] (The Bishop of Erden)

A small slice of perfection, this vineyard produces some of the greatest wines in the Mosel valley. Its south-facing slopes, red slate soil and extraordinarily warm microclimate yield wines of unequalled power and nobility. The vineyard's exposure, combined with the warming effect of the river and the massive, heat-retaining cliffs that surround it, ensures exceptional ripeness in every vintage.



3-TIER SYSTEM OF THE VDP MOSEL

GROSSES GEWÄCHS RÉSERVE

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 24 months before release. This extended maturation brings an extra dimension of finesse and balance to our wines. We produce GGR of 3 Grand Cru vineyards with three different terroirs: Wehlener Sonnenuhr (Blue slate), Ürziger Würzgarten (Red volcanic soil), Erdener Prälät (Red slate).



RED SLATE SOIL

The Mosel Valley's iron-rich red slate is less common than the more prolific blue slate found throughout Germany's Middle Mosel. Red slate is found mostly in the villages of Erden, Ürzig and Kinheim.

RATING

[99] James Suckling 2015 vintage

This dry Mosel masterpiece is a sleeping giant, just beginning to awaken, but has decades of life ahead of it. Extremely deep and concentrated, but no less finely delineated, this is so complex you could spend hours studying all the spicy details. However, the ripe-mango note that dominates the foreground is also ravishing. The best wine of this category (long matured GGs) made so far in Germany! Drink or hold.

