



THE 2016 VINTAGE

Germany experienced an extraordinarily wet and cool year in 2016. The cool, wet weather delayed the flowering and caused it to take longer than usual, which led to very uneven ripening. And without the warm and sunny weather that finally arrived in September, much of it would not have ripened at all. It was the warmest September since weather records were first recorded, in 1876, and it was very dry. The fruit ripened beautifully in September, and we were able to start the harvest on the 4th of October, finishing on November 5. Very good weather continued through October, with only a little bit of rain, so we had a relatively Relaxed pace during the harvest. That was quite helpful because it gave us the time we needed to do the extensive selection that was needed because of the uneven ripening

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.

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

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.