



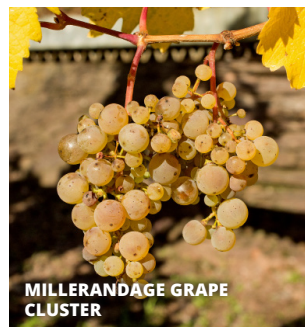
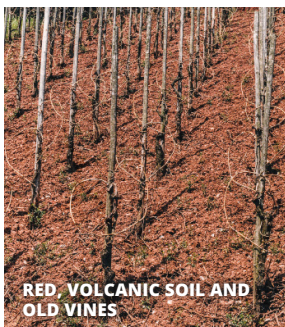
**2018 ÜRZIGER WÜRZGARTEN  
 “UNTERST PICHTER” GG RÉSERVE**

The exceedingly steep Ürziger Würzgarten (“Spice Garden”) vineyard produces wines of a completely unique nature in the Mosel valley. Its red volcanic soil yields wines that show typically juicy and exotic fruits when young, with a rich mouth feel, a spicy acid tingle and lingering finish. As the wine matures, a complex aroma of sweet and savory spices emerges over a rounded structure and evocative persistence on the palate. The Ürziger Würzgarten GGR is selected from a very old parcel of vines that bears the original Gewinn name (lieudit) of Untrest Pichter. This is local dialect for “lower part,” indicating that the parcel is at the bottom of the slope, nearest the river, where the finest Grosse Lage sites are found.



**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 48 further months in the bottle before release
- **Viticulture:** Sustainable, according to strict German environmental regulations

**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.

**RATING**

[97] Wine Advocate 2017 vintage

*This wine is deep and noble on the intense yet pure, refined and elegant nose that offers a subtle bouquet with elegant sur lie and ripe (mirabelle) fruit aromas. Full-bodied, lush and round on the palate, with nutty notes, this is a very fine, vital and elegant Würzgarten with frisky, saline acidity that leads to a very elegant, intense and juicy, saline and bitter finish. This is a gorgeous Riesling from the Würzgarten, and it will be released in March 2023. August 2022*