

Wine-Expertise



Name: 2019 Veldenzer Eisenberg
Riesling Spätlese

Quality level: Prädikatswein "Spätlese" (late harvest)

Area and grape: Mosel Riesling

Analytical data: 7,5 % alc./vol. • 109,2 g/l residual sugar • 7,5 g/l acidity.

Vineyard: Fresh weathering stony clay slate, quartziferous. Planted 100 % with Riesling grapes, ages of vines 45 years. Vineyard faces southeast-south-southwest and is situated in a formerly abandoned Mosel river bed. The microclimate guarantees very elegant and delicate wines, which remind of Saar-Ruwer style. This vineyard was planted 1815 by Franz Ludwig Niessen, the 4th generation owner of our Company, and named to honour that time very popular Queen Louisa of Prussia. (Louise's vineyard, later Eisenberg)

The wine: Healthy grapes had been hand-picked at the end of second decade of October 2019. Gentle pressing was followed by temperature controlled fermentation with indigenous yeast in traditional old oak barrels (Fuders). Bottling was effected 10th June 2020.

Taste: "It proves slightly reduces at first, but it is quick to show a quite sensational and complex nose of yellow peach, almond cream, yellow flowers, pineapple juice, cassis, elderflower, pear jelly, a touch of candied yellow fruits as well as a touch of honey with Auslese creaminess and presence. Despite its primary sweetness, the wine proves magnificently juicy, light and refined in the finish. It is good decade away from its optimal enjoyment window, but the patience will be rewarded."

Jean Fisch and David Rayer, Mosel Fine Wines, June 2020

Serving recommendations: To be served as aperitif, spicy and oriental food, Sushi, noble cream cheeses.

Drinking Temperature: 10° C – 50° F

Ageing: 2029 – 2059

Label:

