

HB Wine Merchants presents wines from: **Nik Weis**



GERMANY

Nik Weis Riesling From Old Vines

Mosel



Brand Highlights

- Third generation wine-making family, the second largest family owned and operated winery in the Mosel.
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The Estate

The first vines at the property around the St. Urbans-Hof Estate buildings were planted by Nik Weis's grandfather in 1949. Many of these parcels have never been entirely replanted since then. Old vines root deep into the soil, reaching the bedrock of slate which contains the minerals which give our Riesling it's great structure and minerality. Also the old vines are less vigorous which results in lower yields but a high ripeness and flavor concentration. This in combination with the fermentation with indigenous yeast that is very important to Nik Weis brings the quality of this esteemed wine to another level.

Wine Making

The Riesling is gently crushed then left to rest in the press for up three hours to allow the components locked in the berries' skins to be extracted by contact with the juice. The grapes are then pneumatically pressed, and drained by gravity into stainless steel tanks located immediately below the presses. The juice rests overnight to allow the sediment to settle. Later the clear juice will be racked into other tanks. The wines ferment spontaneously with the yeasts which are found naturally in the cellar, or which come into the cellar from the pressed skins and ferment the juice naturally. By allowing this to happen a complex array of flavors may develop. They truly stand apart from industrial Rieslings which show only one or two dimensions, ones which quickly tire the palate.

Tasting Notes

The Nik Weis Riesling From Old Vines represents everything you can expect from a fine Riesling from Germany's renowned Mosel Valley. It has the elegance and freshness that Riesling is known for plus the depth and finesse that only wines from old gnarly vines can have.

Press

- ♦ 2017 Vintage **90 Points**—Wine Enthusiast
- ♦ 2017 Vintage **89 Points**—Wine Spectator

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00147 6
- SCC: 1 08 75734 00147 3
- Case (in.): 13 x 9.9 x 14.5