

HB Wine Merchants presents wines from: **St. Urbans-Hof**

GERMANY



Ockfener Bockstein 'GG'



Ockfener Bockstein - Mosel (Bereich Saar)

Mosel

Brand Highlights

- Third generation wine-making family, one of the largest family owned and operated estate wineries in the Mosel
- 100% Riesling
- GG wines represent the peak of the iceberg of German's top-notch dry Rieslings and are only allowed to grow in Grand Cru vineyards like the Bockstein

The Estate

The Ockfener Bockstein, a very steep 50° southwest-facing hillside slope, is located in a side valley away from the Saar river where the sun's rays shine unimpeded by any other hills. Its soils are coarse grey Devonian slate, hard & gravelly, lending a smoky aroma, great minerality and subtle spiciness to its wines. The extensive forest topping the hill retains water which drains slowly into the vineyard subsoils beneath. Between the forest and vineyard, wild animals such as deer may be seen, alluding to the vineyard's German bock referring to 'buck' and the German stein for 'rock'. The cool winds coming down from the Hunsrück hills influence the grapes' ripening by forcing them to produce aromatic potential rather than high sugar levels. The 10 hectare Grand Cru vineyard property is located in the convex part of the Bockstein, which used to be "the original Bockstein" until the German reform of 1971.

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. The young wine rests for several months in tanks and bottling occurs the following summer.

Tasting Notes

Bockstein GG is a deeply structured, perfectly balanced and animated Riesling with fresh citrus and grapefruit flavors, a significant spicy and smoky minerality and many hints of peppery spices and wild herbs. Full-bodied but due to its mature acidity and cool climate origin, it keeps a refined and elegant character.

Press

- ◆ 2023 Vintage **95 Points**—James Suckling
- ◆ 2023 Vintage **91 Points**—Wine Spectator
- ◆ 2022 Vintage **96 Points**—James Suckling
- ◆ 2022 Vintage **92 Points**—Wine Enthusiast
- ◆ 2022 Vintage **91 Points**—Wine Spectator

Product Specifications

- Pack: 750mL/6 [Cork]
- UPC: 8 75734 00149 0
- SCC: 1 08 75734 00149 7
- Case: 14.3" x 9.8" x 6.6"