

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

GERMANY



## Wiltinger “Alte Reben”



Mosel

### Brand Highlights

- Third generation wine-making family, the second largest family-owned and operated winery in the Mosel
- 100% Riesling from a diverse clonal selection with special attention paid to terroir and vine health
- All estate fruit, fermented with ambient yeast to maintain vineyard typicity and vineyard character

### The Estate

One of the new import offerings of the winery, the Wiltinger is a "village" wine. Since it does not come from a Grand Cru vineyard, we simply call it Wiltinger, but it is a fine Riesling from the Saar Valley. The site is entirely turning towards south and the soil is well supplied with water. Even after several weeks of drought little sources appear on the foot of the hill. The vines never suffer from lack of water. The slate soil in this vineyard has a red color, which comes from its iron content. It's the iron that gives the wines that grow here their fine herbaceous and spicy character. "Alte Reben" means "old vines" in German and the wine in this bottle comes from a parcel planted in the 1930's. It is a Kabinett Feinherb, which means it is a bit drier than a normal Kabinett, about 22 g/l residual sugar.

### 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 almost salty minerality makes the Wiltinger 'Alte Reben' finish off-dry even though we left a line of natural residual sweetness, which makes this wine such a great food accompaniment.

### Press

- ♦ 2018 Vintage **90 Points**—Wine Spectator (Top 100 Value Wine List 2019)
- ♦ 2018 Vintage **91 Points**—Wine Enthusiast
- ♦ 2016 Vintage **91 Points**—Wine Advocate
- ♦ 2016 Vintage **90 Points**—Wine Spectator

### Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00110 0
- SCC: 1 08 75734 00111 4
- Case (in.): 13 x 10 x 14.9