

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

GERMANY



## Mehringer Layet 'GG'



Layet vineyard—pictured far left (Mehring)  
Just west of town of Leiwene

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 subject to strict product regulations; the Layet vineyard has been cultivated with vines since the Middle Ages

### The Estate

In 2006, Daniela Weis (wife of Nik Weis) purchased a one hectare plot in the Mehringer Blattenberg vineyard, which was called "Layet" until vineyard reform of 1971. It is considered one of the best vineyard parcels on the Mosel River between Schweich and Neumagen. For centuries, this parcel belonged to the prince abbey of Prum and then the Prussian Crown after the Napoleonic War and has enjoyed a reputation of being a "crown jewel." Layet is considered a historical vineyard location on the Mosel and has not been subjected to land consolidation. The vineyard signature is the appearance of protruding rocky outcrops and arduous slate terraces, on which vineyards with vines of more than 100 years thrive. The proximity to the Mosel, which is very wide at this point, favors a light-flooded, warm micro-climate in which the vines grow well. As a result, the old grapevines support the formation of highly aromatic grapes.

### Wine Making

Very low crop yields of perfectly ripe grapes of the best quality. 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

On the nose, the mineral character is seduced by earthy-spicy notes that are reminiscent of the air after a summer storm. On the palate, the wine is delicate and smooth with a silky structure and strong grip. Long finish and will benefit from aging.

### Press

- ◆ 2023 Vintage **96 Points**—James Suckling
- ◆ 2023 Vintage **92 Points**—Wine Spectator
- ◆ 2022 Vintage **95 Points**—James Suckling
- ◆ 2022 Vintage **93 Points**—Wine Spectator
- ◆ 2022 Vintage **90 Points**—Wine Enthusiast

### Product Specifications

- Pack: 750mL/6 [Cork]
- UPC: 8 75734 00148 3
- SCC: 1 08 75734 00148 0
- Case: 14.3" x 9.8" x 6.6"