

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

GERMANY



## Wiltinger Kabinett



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 is paid to terroir and vine health
- All estate fruit, fermented with ambient yeast to maintain vineyard typicity and vineyard character

### The Estate

Wiltingen is a well-known village in the Saar valley as many famous winemakers own vineyards in its area. The site called "Schlangengraben" has an excellent water supply while the soil consists of reddish slate, the red color coming from the iron content. As a result, wines are said to be mineral and spicy. Planted in 1905, the vineyard is one of the oldest in the whole Mosel region. The old vines' roots dig deep in the ground and can make use of more nutrients and minerals than average old vineyards. Additionally, berries from old vines are very small but have outstandingly thick skins - the place where the entire grape aroma is located. The special combination of deep roots and small berries results automatically in an intense, lively and complex wine with many aromas.

### 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 Wiltinger Kabinett has a fabled floral nose laced with gentle smoke and spiciness, delicate sweetness, a lot of juicy fruit flavors and smooth, vivid acidity. The mixture of reddish slate and impressively old vines makes this Saar Kabinett a thing of fairy tales. Goes perfectly well with green Thai curry, melon wrapped with Serrano or glazed pork belly with kimchi.

### Press

- ◆ 2018 Vintage **92 Points**—Wine Enthusiast
- ◆ 2018 Vintage **91 Points**—Wine Spectator
- ◆ 2017 Vintage **92 Points**—Wine Spectator
- ◆ 2017 Vintage **91 Points**—Wine Enthusiast
- ◆ 2017 Vintage **89 Points**—Vinous

### Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00146 9
- SCC: 1 08 75734 00146 6
- Case (in.): 13 x 10 x 14.2