

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

GERMANY



Cuvée Clara Sekt



Mosel

Brand Highlights

- Third generation wine-making family, one of the largest family owned and operated estate wineries in the Mosel
- Chardonnay, Pinot Noir and 10% Riesling from a diverse clonal selection. Special attention is paid to terroir and vine health.
- All estate fruit, fermented with ambient yeast to maintain vineyard typicity and character.

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. The average age of the vines that produce the grapes for the St. Urbans-Hof Estate Riesling is 50 years. These old vines root deep into the soil, reaching the bedrock of slate which contains the minerals which give our Riesling its great structure and minerality. Also the old vines are less vigorous which results into lower yields but a high ripeness and flavor concentration. This sparkling wine is a new product made from vines grown with the same care and attention to detail.

Wine Making

We are experiencing an increasing demand for sparkling wine in the last couple of years. In 2018 we decided to bottle a "Tirage" of a top quality sparkling wine, made from two of the classic Champagne grapes Chardonnay and Pinot Noir. We thought that it would be nice to give it a little "Mosel Twist" by composing 10% Riesling into the Cuvée for its freshness. The result is a Cuvée which Nik and Daniela Weis named after their daughter Clara "Cuvée Clara". This is a true Mosel expression of the classic varietal combination, usually found in Frances' Champagne region plus the noblesse of the Riesling grape, which makes it as unusual as exciting. The wines were fermented with indigenous yeast in the typical 1.000 Liter German Oak barrels called "Fuder", which is unique for the Mosel wine region. It is made with the traditional method of bottle fermentation just like its original blueprint, the Champagne to which Nik and Daniela have a strong connection. After 14 month in the bottle, Cuvée Clara has been disgorged and bottled in "Brut" style.

Tasting Notes

It has beautiful reflexes of golden straw with a touch of green in the colour. The mousseux is refined and silky. It has both the fruit, which Mosel wines are known for as well as smoky suggestions paired with the flavours of fresh baked pastry. The finish is nice and long, but leaves enough room for the next sip!

Press

- ◆ **93 Points**—Wine & Spirits
- ◆ **89 Points**—Wine Enthusiast

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00156 8
- SCC: 1 08 75734 00156 5
- Case (in.): 14.2 x 10 x 6.4