



Mauersturz

Riesling Mauerberg Steinterrassen

2016 – dry

VINEYARD

The historic top site is steeply sloped with a high number of dry stone walls – a classical terraced vineyard of the local cultural landscape. The special microclimate of this site – combined with the poor residual granite soil – delivers mineralic, lavishly structured Riesling wines of highest complexity and elegance.

YIELD

35 hl/ha; Sugar content at harvest 96 °Oe.

ANALYSES

Alcohol 13,0 % by vol.; Residual sugar 4,0 g/l; Total Acidity 6,3 g/l.

WINEMAKING

Selectively hand-picked grapes were gently pressed with pneumatic presses. Must settling by sedimentation with low temperatures lasted for approximately 20-24 hours. The spontaneous alcoholic fermentation with natural yeasts from the vineyards occurred in steeltanks and oak barrels, with temperature controlled at around 18-20 °C.

EXPERIENCE

Exotic sensations of ginger, cardamom and lavender emerge. They are standing side-by-side with distinct, yellow fruit notes of apricot. This dense Riesling shows a mineralic tannin structure with plenty of extract to spare and a slender acidity.

PAIRS WELL WITH

Mediterranean cuisine or a relaxed time with a good book.

DRINKING TEMPERATURE

12 - 14 °C

VARIETY

Riesling

GROWING REGION

Mauerberg, Ortenau, Baden

ESTATE BOTTLED

NÄGELSFÖRST Estate



NÄGELSFÖRST
Estate

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