

Lasting Masterpieces
Single vineyard cru


NÄGELSFÖRST 1268



Steilflug

Riesling Klosterbergfelsen

2017 - dry

VINEYARD

The vineyard is directly below the NÄGELSFÖRST estate on a steep south slope.

YIELD

42 hl/ha; Sugar content at harvest 89 °Oe.

ANALYSES

Alcohol 12,5 % by vol.; Residual sugar 6,2 g/l; Total Acidity 7,2 g/l.

WINEMAKING

Gently hand-picked grapes and short maceration time. After pressing, the cold settling takes place by sedimentation followed by temperature controlled fermentation in stainless steel tanks. This Riesling was aged mainly in stainless-steel tanks but with a small percentage in oak barrels.

EXPERIENCE

After initial notes of citrus the wine opens up to complex spicy aromas. Mint, anise, and white peach shape this mineralic Riesling, which impresses with its juicy and dry palate. Decantation recommended.

PAIRS WELL WITH

aromatic salads and white meats.

DRINKING TEMPERATURE

12 - 14 °C

VARIETY

Riesling

GROWING REGION

Klosterbergfelsen, Ortenau, Baden

ESTATE BOTTLED

NÄGELSFÖRST Estate



NÄGELSFÖRST
Estate

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