

HEYMANN-LÖWENSTEIN

RIESLING 'UHLEN L' GG



This medium-weight Riesling carries the signature guava-mango-lime trinity Heymann-Löwenstein's wines but adds layers of sea salt, gunsmoke, black pepper, and green almond. The Uhlen L is usually their most overtly mineral wine, enabling it to carry vivid, exotic primary fruits without seeming excessively rich.

Color: White

Grapes: 100% Riesling

Soil: Grey slate

Altitude: 300-450 m

Age of vines: 65 years old

Vineyard Cru(s): Winger Uhlen

Farming practices: biodynamic

Yeast: indigenous

Skin maceration: 12 hours

Malolactic fermentation: no

Fermentation vessel: 2400 liter German oak

Ageing: 10 months on the lees in 2400 L German oak

Production: 6,000 bottles per year