

HEYMANN-LÖWENSTEIN

RIESLING 'UHLEN R' GG



Powerful aromas of gunsmoke, white pepper, and slate lead to a vivid, pulsating impression of mango and lime on the palate. Lingering impressions of orange flower water, black salt, and jasmine tea add to the truly astonishing level of detail.

Palate-coating richness juxtaposed with amazing acid and mineral tension.

Color: White

Grapes: 100% Riesling

Soil: Red slate

Altitude: 300-450 m

Age of vines: 65 years old

Vineyard Cru(s): Wunninger Uhlen

Farming practices: biodynamic

Yeast: indigenous

Skin maceration: 12 hours

Malolactic fermentation: no

Fermentation vessel: 2400 liter German oak

Ageing: 16 months on the lees in 2400 liter German oak

Production: 3,600 bottles per year