



AYLER KUPP, RIESLING SPÄTLESE



THE ESTATE: In 1986 Jürgen Weber took over the Margarethenhof estate from his father. Since then, there has been major expansion and modernization of the estate. Today, the Margarethenhof estate has about 16 hectares of vineyards, majority in the Aylér Kupp.

THE VINES: The varietal composition is 100% Riesling. This is Germany's classic variety and makes up a fifth of the total area under vines, mostly in the Mosel Valley.

THE SOIL: The Mosel has a very cool, northern continental climate, and such slopes are very effective in optimizing the vines' exposure to sun, facilitating the ripening of the grapes.

VINIFICATION: From the steep slopes of Aylér Kupp the grapes are harvested in the healthy, fully ripe by repeated selection of hand. The purchase and development of the grapes is strictly limited quantity of environmentally friendly hand, the expansion of the wines most advanced technology is used, such as slow, cooled fermentation of the wine in stainless steel tanks. Bridled slow fermentation ensures excellent flavor formation. Slate gives this wine its distinctive minerality (must weight at least Spätlese quality). The wines are unique due to their strong fruit-driven, racy bouquet.

TASTING NOTES: In the nose, fine and elegant aromas of apricots, vineyard peach and pineapple. The exact structure of the elegance that makes the Saar Riesling so unique. The fruit flavors are captured perfectly with the slate mineral notes, and so the wine gets its complexity and length. In the finish very clear, very long and with its elegant fruit and even slightly creamy texture again animating drinking pleasure