



ERDENER PRÄLAT

#### GROSSES GEWÄCHS RÉSERVE

The GGR wines are selectively harvested from our finest parcels of very old, ungrafted vines. They are naturally fermented in the same way as the GGs, but stay for **24 months on the full lees** in traditional Fuder casks. They are then held in bottle for a further 24 months before release. This extended maturation brings an extra dimension of finesse and balance to our wines. We produce GGR of 3 Grand Cru vineyards with three different terroirs: Wehlener Sonnenuhr (Blue slate), Ürziger Würzgarten (Red volcanic soil), Erdener Prälät (Red slate).



RED SLATE SOIL

#### ERDENER PRÄLAT

A small slice of perfection, this vineyard produces some of the greatest wines in the Mosel valley. Its south-facing slopes, red slate soil and extraordinarily warm microclimate yield wines of unequalled power and nobility. The vineyard's exposure, combined with the warming effect of the river and the massive, heat-retaining cliffs that surround it, ensures exceptional ripeness in every vintage.

#### RED SLATE SOIL

The Mosel Valley's Iron-rich red slate is less common than the more prolific blue slate found throughout Germany's Middle Mosel. Red slate is found mostly in the villages of Erden, Ürzig and Kinheim.



VERY OLD, UN-GRAFTED VINES

#### TECHNICAL INFO

**Grape Variety:** 100% Riesling | **Appellation:** Mosel

**Quality level:** Qualitätswein | **VDP Classification:** VDP.Grosse Lage® | GG

**RÉSERVE | Vineyard:** Erdener Prälät | **Soil:** Red slate soil

**Viticulture:** Sustainable, according to strict German environmental regulations

**Harvest method:** Selective hand-harvest (healthy grapes)

**Fermentation:** Natural yeasts in traditional Fuder casks

**Aging:** 24 months in traditional Fuder casks and 24 further months in the bottle before release



24 MONTHS AGING IN TRADITIONAL FUDER CASKS + 24 FURTHER MONTHS IN THE BOTTLE

#### FROM THE PRESS

*[95] Decanter, 2013 vintage*

*A slight petillance sums up the freshness encapsulated in this wine - the yin. The yang, meanwhile, is the broad and concentrated mouthfeel which holds flavours of rich, juicy baked apple, citrus and peppery spice. It teases with a waft of fragrant hay and an impeccably long finish. The additional time this reserve wine has spent on lees in old oak has filled it out and enriched it with both intensity and perfume. A wine for the next couple of decades.*