

## EXPOSÉ

VDP.GROSSE LAGE®

2017

Hattenheim

Nussbrunnen GG

Riesling trocken



BALTHASAR ROSS

EST. 1870

### Origin

The Hattenheimer Nussbrunnen is one of the two VDP.GROSSEN LAGEN in Hattenheim. The site, which rises only slightly and is exposed to the south-southeast towards the Rhine, is protected from cool north winds - at the same time it can benefit from the high sun intensity of the Rhine valley. The soils consist of sandy loam, lighter tertiary marl and deep loess soils. Water-impermeable layers in the subsoil ensure the vines' water supply - even in dry and hot years. This produces bouquet-rich, full-bodied wines with a diverse flavor palette.

### Vinification

Already in the vineyard, the highest value is placed on the quality and concentration of the grapes. Therefore, the quantity of grapes is greatly reduced throughout the year and pre-selected by hand several times before harvesting until it is ensured that only the physiologically ripest and healthiest berries are harvested. The harvest itself takes place in small vats to minimize the mechanical stress on the grapes. The berries are then gently pressed and a natural clarification takes place. This is followed by spontaneous fermentation, without the addition of aromatic or pure yeasts. The wine is stored for up to two years in parts in stainless steel tanks as well as in used 300 liter wooden barrels.

### Tasting Note

Firm, quiet, somewhat vegetal and nutty nose with notes of ripe yellow fruit, lovage, pepper and distinct earthy minerality. The juicy fruit has a yellow spiciness and again shows slightly nutty aromas, as well as vegetal and floral notes on the palate. The taste picture is rounded off by a fine acidity and powerful spiciness. The wine shows persistence in the glass, with good depth and a delicately sweet melt.

### Composition

100% Riesling

### Analysis

Alcohol [%vol.]: 12.0

Residual sugar [g/l]: 6.5

Acidity [g/l]: 6.5