



SCHIEFER RIESLING

HIGHLIGHTS & RATINGS (SELECTION)

- Picture-perfect Riesling from the Mosel
 - Strong mineral structure
 - grown on red and blue slate
 - entirely balanced in terms of acidity, fruit flavors, minerality and structure

FALSTAFF	91+ P. (2021), 89 P. (2022)
VINOUS	90 P. (2021), 89 P. (2022)
ROBERT PARKER	90 P. (2019), 88 P. (2020)
JAMES SUCKLING	91 P. (2020), 90 P. (2021), 91 P. (2022)
VINOUS	90 P. (2021), 89 P. (2022)

INFORMATION

GRAPE VARIETY	100% Riesling
TRELLISING	Single post, partly VSP
AGE OF VINES	40 – 60 years
AGEING	Fermented with wild yeasts, aged in stainless steel tanks
SERVE AT	8 °C
ALCOHOL	Approx. 11,5% vol. (depending on the vintage)

THE VINEYARD

The slate soil is quite literally the foundation of our Mosel wine-growing region and its wines. The vines, which are supplied with all the nutrients and minerals by the slate, ultimately pass on the special character of this soil to the wine in the form of minerality. In addition, slate stores the heat of the day very well, which is a particular advantage around 50 degrees latitude. Depending on the sub-region and soil composition, the Devonian slate found on the Mosel can appear blue and gray or even shimmer reddish. With our Schiefer Riesling, we want to pay well-deserved attention to this special rock in its viticultural magnificence.

THE WINE

Grown on both blue and red slate, the Schiefer Riesling is a true ambassador for the winery Nik Weis – St. Urbans-Hof which cultivated vineyards in incredibly steep slopes from the Piesporter Goldtröpfchen in the Mosel valley to the Ockfener Bockstein in the Saar valley. The smell reminds of wild spices and wet stone as well as juicy, yellow fruits. On the palate, flavors of ripe peaches, freshly cut spices, citrus fruits, apricots, flint and apples join the aromatic spectrum. Refined dishes like summer salads with herbs and berries, grilled white meat, stews from beef or pork as well as pasta and risotto variations are highly recommended to pair with this mineral and well-balanced Riesling..

THE WINERY

The Nik Weis winery in Leiwen on the Mosel is now run by the third generation of Nik Weis and his family. The estate's approximately 50 hectares of vineyards stretch along the Mosel and Saar rivers, spread over seven different sites. Here, mainly Riesling grapes grow on steep slopes, supplemented by a small proportion of Burgundy varieties. Each year, around 30 different wines are produced, all of which are made in the traditional way and in harmony with nature. Each wine is fermented exclusively with natural yeasts. The winery is also a member of Fair'n Green, a commitment to sustainable viticulture and responsible agriculture. The winery has also been a member of the Association of German Quality Wine Estates (VDP) since 2000. Of the prestigious single vineyard sites where world-class wines are grown, five are classified as VDP.GROSSE LAGE (Grand Cru) and are therefore among the top sites. Many of the wines have received multiple awards from international critics. "Above all, wine should be a pleasure to drink" - this is the philosophy that Nik Weis follows. This philosophy is the key to the winery's great success.

