STAATLICHE WEINBAUDOMÄNE Oppenheim

Riesling Niersteiner Glöck GG 2015



Riesling Niersteiner Oelberg GG 2015

Taste Profile

Bouquet of pear, white peach and grapefruit with hints of honey, wrapped in profound minerality.

Pairs well with light dishes, seafood, trout, poultry and Asian cuisine.

Winemaker's Note:

- Hand harvested grapes
- Low yield (45 hl/ha = 1 vine = 1 bottle)
- Spontaneously fermented with wild yeast
- 12-24 hrs maceration
- On the lees for up to 8 months
- Organic and sustainable production
- 240 bottles made

Style:

- Dry
- ABV: 13.5%
- RS: 3.6 g/l
- Acidity: 7.7 g/l



GLÖCK

Nierstein

GG

The "Glöck" in Nierstein is a Grand Cru site. It is the oldest documented vineyard in Germany and is owned exclusively by the Domain Oppenheim. Red slate soil with a loess top layer.



VDP. DIE PRÄDIKATSWEINGÜTER



Taste Profile

Spicy minerality with hints of passion fruit, a strong texture and an intense finish with earthy notes. We recommend to pair this dry Riesling with lamb or roasted venison.

Winemaker's Note:

- Hand harvested grapes
- Low yield (45 hl/ha = 1 vine = 1 bottle)
- Spontaneously fermented with wild yeast
- 12-24 hrs maceration
- On the lees for up to 8 months
- Sustainable production
- 50 cases made

Style:

- Dry
- ABV: 13.5%
- RS: 5.9 g/l
- Acidity: 8.0 g/l

Terroir

The Oelberg in the village of Nierstein is a Grand Cru vineyard situated at the famous "Red Slope" – an ancient red slate cliff on the banks of the river Rhine.



