

RHEINGAU

2018^{ER} STEINBERGER

Riesling sweet

CHARAKTERISTIK

Apricot flavour, peach, apple, balanced sweetness, elegant

HISTORY

The 30 hectare (76 acre) large Steinberg vineyard has been in the sole possession of the estate since 1239. It was founded by the Cistercian monks of the Eberbach Monastery and dates back to 1170. In the 18th century the monks constructed a wall around their favorite vineyard in order to protect it from grape thieves and wild animals. The wall still reaches up to five meters and is almost three kilometers long.

SITE

Today the wall does not need to protect the grapes from thieves but from cold winds coming from the nearby woods. As a protective barrier it has created a unique micro-climate. The hillside, which falls in a southerly direction, consists predominantly of stony quartz and slate soil which gives the wines a distinctive minerality and an elegant body.

ANALYSIS

Alcohol: 8.0 Vol.-%
Residual sugar: 64.0 g/l
Acidity: 7.3 g/l

RECOMMENDED SERVING TEMPERATURE

10°C - 12°C

FOOD RECOMMENDATION

Asian cuisine, goat cheese with figs or lemon marinated chicken breast.



CRESCENTIA - DIE WERTVOLLSTEN LAGEN UNSERES WEINGUTS

„Crescentia“ describes the estate’s single vineyard collection. The Cistercians soon recognized the importance of the origin for character and quality in wine. Since 1498, the highest quality wines („Crescentia“) are categorized by the vineyard names.

