



# NIK WEIS MOSEL

## URBAN RIESLING



WINE ENTHUSIAST  
**TOP 100  
BEST BUYS**  
2017 & 2018 & 2022

**Wine & Spirits**  
Top 100 Values of the Year | 2020  
# Urban Riesling | 90 p.



**Wine Spectator**

Wine of the Week  
January 2022



### WINE DESCRIPTION

This Riesling is honest, authentic, with a true origin. That means that it has a complex, smoky and floral nose, a juicy, fruity elegant mouthfeel with a minerality that leaves a desire for the next sip. This wine reflects the traditional taste profile of top quality Mosel Riesling wine: brilliant fruit, lively acidity, delicious on its own, or a perfect accompaniment to light or spicy dishes.

Grape variety:	Riesling
Vintage:	2022
Trellising:	VSP and partly traditional single post system
Alcohol:	10,5 % by vol.
Serve at:	8 °C

### BACKGROUND

Inspired by the "urban lifestyle" of many cities like New York, London, Moscow or Paris, winemaker and globetrotter Nik Weis decided to express this approach to life and pleasure through wine. Just as all famous cities have a genuine character and flair, Nik also thought of a wine whose individual character would stand out the average mass of wines. His non-Estate Mosel wine would never be a Riesling that could as well have grown anywhere else on the planet

But how could one combine an urban lifestyle with a rather rural region like the Mosel valley is? Well, Mosel Riesling is one of the world's most famous wines and has been consumed in the world's best restaurants and hotels already a century ago. Thinking of the contagious zest for life that Mosel people have, Nik Weis soon knew that his wine would bring the Mosel savoir-vivre to the world's biggest cities back again. Moving on to today, URBAN Riesling has become a well-known and regularly-awarded wine brand which never forgot about its roots: The soil on which the vines grow consists of blue, highly decomposed slate rocks that give the wines their great minerality, meaning an appealing somewhat salty finish. The temperatures vary from warm during the day to cold at night. This lets the grapes keep their elegant and fruity acidity and makes them produce a wide range of beautiful flavors. The vinification takes place in a minimalistic way in order to make the wine as authentic as possible.