



NIK WEIS

ST. URBANS-HOF

SAARFEILSER GG



HIGHLIGHTS/RATINGS

- A steep vineyard exposed to the south banks of Saar river. Lying on a rocky terrain in a warm climate
- A fine wine style with flavors of yellow stone fruits, plentiful floral notes, and a salty tone

Yves Beck:	94-95 P. (vintage 2018)
Jancis Robinson:	17,5 P. (vintage 2018)
Wine Enthusiast:	93 P. – Editors Choice 2017
Wine Spectator:	93 P. (vintage 2016)
James Suckling:	94 P. (vintage 2016)

INFORMATION

GRAPE VARIETY	100 % Riesling
TRELLISING	Single posts
AGE OF VINES	40 - 60 years
AGEING	fermented with wild yeasts, aged in stainless steel tanks
SERVE AT	8°C
ALCOHOL	approx. 12,0 % vol.

THE VINEYARD

“Schodener Saarfeilsler Marienberg” is the name of a rather small steep slope in the Saar valley where Nik Weis owns 3,2 hectares of vineyards. Perfectly south facing, the river below the vineyards has changed its course twice in history and, in doing so, left many gravel sediments to join the older red slate subsoils. This rare combination imparts a feather-like delicacy to the wines which are both floral- and fruit-driven. All wines are labeled with the short assignment “Saarfeilsler”.

THE WINE

The warmth of the Saarfeilsler vineyard rises from the glass like the first morning sun. Fine, floral notes, rich with lilacs and peonies, carry over onto a palate of dried cherries and honeydew melon. Balanced, not bracing; radiant with a clear, saline minerality. Elegance trumps opulence in this thoughtful, lacy beauty, whose lithe charms will pair ideally with a light fish dish or a delicate meat composition such as saltimbocca. GG wines represent the peak of the iceberg of Germany’s top-notch dry Rieslings and are only allowed to grow in Grand Cru vineyards like the Saarfeilsler. To ensure the best growing conditions, Nik Weis and his team focus on the vineyards and work them manually by practicing a sustainable and defensive soil tillage and canopy work. Yields are kept very low in order to increase the quality. Only the finest and healthiest grapes with a full aromatic complexity and ripe acidity are harvested in several steps by hand. The gently pressed must is fermented with indigenous yeasts before the young wine rests for several months in tanks. No finings are done and bottling usually takes place in the following summer.

THE WINERY

Founded in 1947, the winery Nik Weis – St. Urbans-Hof has become one of the most important and classic wineries in the Mosel region. Since 2000, the Riesling winery is member of Germany’s renowned VDP (Association of German Quality Wine Estates). From regional-level Estate Rieslings to prestigious Grands Crus, Nik Weis’ passion is to express the unique terroir in the wines’ taste. Therefore, grapes grow in at least six different, steep sites in both the Mosel and Saar valley. A traditional, mostly manual cultivation and a natural, minimalistic cellar working practice lead to elegant, well-structured and complex wines with a high ageing potential.

See more: www.nikweis.com

