

Wiltinger Klosterberg Kabinett sweet 2019


Producer


The passion for viticulture was already laid in the cradle of the two brothers Stephan and Michael Weber by the Wiltinger grandparents. Initially, both brothers took different professional paths, but the care and maintenance of the grandparents' vines was never absent. Studies at the renowned Geisenheim University of Viticulture helped to turn the hobby into a vocation. And so, in 2011, the first of their own wines was bottled.


Vintage report

It was above all the weather in 2019 that repeatedly presented challenges to the winegrowers, be it frost in the spring, extreme drought and great heat with the risk of sunburn and hail in the summer, or rain in the fall. A challenging vintage with many weather caprices. On the plus side is the very good quality of the grapes that could be harvested. The hot summer had ensured high ripeness with must weights mostly around 90 degrees Öchsle and ideal acidity values. The harvest was largely completed by mid-October.

Characteristics

 ripe apricot, apple, grapefruit.

 primary fruit sweetness, vineyard peach, fine spiciness.

 solo, Asian dishes, seafood.

Facts

Grape Variety	Riesling
Terroir	Wiltinger Klosterberg, 50-year-old plant, traditional single pile cultivation.
Appellation	Saar
Vinifikation	spontaneous fermentation, ageing in stainless steel tank

Alcohol	Residual Sugar	Acidity
9.5 %vol	40 g/l	7 g/l



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