



# Nies'chen

## RUWER KASEL

|                       |                          |
|-----------------------|--------------------------|
| <b>CLASSIFICATION</b> | <b>VDP.GROSSE LAGE®</b>  |
| <b>PRÄDIKAT</b>       | <b>Kabinett</b>          |
| <b>VINEYARD SITE</b>  | <b>Nies'chen</b>         |
| <b>TASTE</b>          | <b>fine fruity</b>       |
| <b>VINTAGE</b>        | <b>2020</b>              |
| <b>BOTTLE SIZE</b>    | <b>0,75 l</b>            |
| <b>ALCOHOL</b>        | <b>8,0 % Vol</b>         |
| <b>RESIDUAL SUGAR</b> | <b>46,0 g/l</b>          |
| <b>ACIDITY</b>        | <b>5,9 g/l</b>           |
| <b>SULFITES</b>       | <b>contains sulfites</b> |

## PROFILE

Kaseler NIES'CHEN on the Ruwer is a terroir that produces Rieslings of great character. Add to this our hard work and attention to detail in the vineyard and our dedication and skill in vinifying meticulously hand-picked fruit, and the result is this fragrant, fruity VDP.Grosse Lage® Riesling Kabinett – a firmly structured wine with biting minerality on the palate as well as complexity and length on the finish.

## PAIRS BEAUTIFULLY WITH...

Ragout; mushroom; pasta in mild sauces; poultry; wildfowl; mild Asian wok dishes; or risotto.

## VINTAGE

With the exception of some notable rain in mid-February, it was a very dry winter.

Dry and warm weather in spring was the signal for our vines to wake up quickly from their winter slumber. Bud burst was a rapid, straightforward affair – occurring at the start of April in our steep vineyards on the Mittelmosel and around seven days later on the Saar and Ruwer.

Frosts in April and May inflicted damage on two of our vineyard plots in the cooler tributary valleys of the Saar and Ruwer. Subsequent flowering from early to mid-June went smoothly, resulting in almost zero yield losses.

Apart from the odd torrential downpour in some villages on the Mittelmosel, we experienced another dry summer in 2020. However, the consistently high temperatures also meant that our vines were spared almost any fungal issues.

When picking began in the balmy late-summer conditions of mid-September, our grapes were therefore in a more or less pristine condition, showing perfect physiological ripeness. During the second half of the harvest, temperatures fell to an average of 10°C as rain set in.

With grapes of perfect ripeness producing average must weights of around 85 degrees Oechsle, we once again have an outstanding basis for a varied array of unique, terroir-inflected wines.