



Saarburg / Mosel: Saar river

2021 Ockfener Bockstein Riesling Kabinett

Single vineyard site:	Ockfener Bockstein Saar river (tributary of the Mosel river); south-south-west exposition
Grape variety:	100% Riesling
Vine age:	35-40 years old
Soil:	slate of the Devon age with quartzite blastings
Association:	VDP member

Wine making	Technical notes	Tasting notes
Wine maker: Christiane Wagner Hand picking Yield: 60 hl / ha Harvest date: 12 th of October 2021 Spontaneous fermentation in old wooden barrels Duration: 2 months Maturing on the fine yeast in the old wooden barrels until bottling in end of March 2022.	Alcohol: 7.5% vol Residual sugar: 42.0 g/ltr Acidity: 7.9 g/ltr Oechsle: 79.0°	Bright yellow with green reflexes colour Vivid freshness in the nose and on the palate. In the nose aromas of peach, Granny Smith apples, citrus and grapefruit. The crispness is paired with a lively acidity which is rounded by minerality. Matches: sea food, vegetables, white meat with spicy notes