



THE VILLAGE OF ÜRZIG

#### GROSSES GEWÄCHS RÉSERVE

The GGR wines are selectively harvested from our finest parcels of very old, ungrafted vines. They are naturally fermented in the same way as the GGs, but stay for **24 months on the full lees** in traditional Fuder casks. They are then held in bottle for a further 24 months before release. This extended maturation brings an extra dimension of finesse and balance to our wines. We produce GGR of 3 Grand Cru vineyards with three different terroirs: Wehlener Sonnenuhr (Blue slate), Ürziger Würzgarten (Red volcanic soil), Erdener Prälat (Red slate).



RED, VOLCANIC SOIL AND OLD VINES

#### RED VOLCANIC SOIL

The weathered volcanic soil of Ürzig is unique at the Mosel. Its high content of iron gives a bright red color to the soil. This soil produces rich, spicy wines that are bursting with exotic fruit flavors.



MILLERANDAGE GRAPE CLUSTER

#### TECHNICAL INFO

**Grape Variety:** 100% Riesling | **Appellation:** Mosel

**Quality level:** Qualitätswein

**VDP Classification:** VDP.Grosse Lage® | GG RÉSERVE

**Vineyard:** Ürziger Würzgarten | **Soil:** Red volcanic soil

**Viticulture:** Sustainable, according to strict German environmental regulations | **Harvest method:** Selective hand-harvest (healthy grapes) | **Fermentation:** Natural yeasts in traditional Fuder casks | **Aging:** 24 months in traditional Fuder casks and 24 further months in the bottle before release



24 MONTHS AGING IN TRADITIONAL FUDER CASKS + 12 FURTHER MONTHS IN THE BOTTLE

#### FROM THE PRESS

[93] Mosel Fine Wines, 2013 vintage

*The Würzgarten Reserve GG is made from parcels of very old ungrafted vines in the prime Urglück, Maxberg, Layenhaus and original Würzgarten sectors. It is fermented in oak with ambient yeasts and aged on its gross lees for 24 months before being bottled. A great and spicy nose of almond, candied grapefruit, mirabelle, mint and herbs offers great complexity and finesse. The wine is still on the structured side on the palate, but already hints at great complexity and elegance. Also the finish is still rather primary, as a harsh and tart side comes through in the after-taste. But the wine is loaded with potential and only needs some bottle aging to shine. 2020-2033*