



HOFGUT FALKENSTEIN MOSEL SAAR RIESLING SEKT

100% Riesling. The mousse is fresh and intense. Notes of green and yellow stone fruit with a refreshing citrus zestiness and stony minerality. Bright acidity. A delightful, dry sparkling Riesling! Great with food, try paired with cheese and salty appetizers, rich pâtés, vegetable gratin, turkey or ham.

This *Sekt* (or sparkling wine) is made in the traditional manner with the second fermentation in bottle, called *Flaschengärung*. The terroir and grapes are ideal for Sekt production, as was the tradition on the Saar in the latter half of the 19th century. The vineyards, all in what is called Tälchen (little valley), are on various slate slopes in Falkensteiner Hofberg, Niedermenniger Herrenberg, Niedermenniger Sonnenberg, Krettnacher Euchariusberg, Krettnacher Altenberg, and Oberemmeler Karlsberg. The average age of the vines is between 40 and 50 years old, the oldest are from 60 to 90 years old. The vineyards work close to organic. The harvest is done in stages and all by hand. The small harvest team consists of mostly family, friends, and neighbors. Yields are small. Different parcels are vinified separately and generally bottled unblended. The grapes are gently pressed for two to three hours, and the resulting juice flows via gravity into the cellar below for a natural sedimentation. Fermentation is in old wooden casks by ambient yeasts in the deep, cool, and damp cellar with moldy stone walls. The wines normally ferment to dry or a little off-dry.

Erich Weber studied Viticulture at Geisenheim University and apprenticed under his uncle before starting his own domain in 1981. Today he farms about 20 acres and lives and works in a beautiful old slate house that sits at the top of a little valley surrounded by his vineyards. He likes to call himself “Winzer Weber” or “wine-grower Weber.” The point being that real wine is grown, not a product of cellar manipulation, and he takes an ultra-traditional, non-interventionist approach. His son Johannes, who, like his father before him, completed his studies at Geisenheim, now assists him in the cellar and vineyards. Erich's other sons, Paul and Franz, also help out, especially during the harvest. Weber makes dry wines that are uncompromisingly so, with high acidity. Even for experienced tasters, they can require a little re-calibration. But the balance is impeccable, the fruit is pure, and the mineral expression is unrivalled. They are incredibly addictive.

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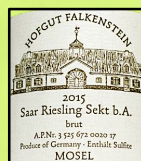
Tasting Note:

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Shelf Talker:

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