

WEINGUT GÜNTHER STEINMETZ RIESLING FEINHERB, MOZEL



100% Riesling. Aromas of yellow stone fruit and lemon. Spicy on the palate, with notes of mint, sage, clove and orange zest. Fine minerality and crisp acidity. It is opulent and complex while finishing dry, its gripping acidity jolting your palate to life with each sip. The perfect everyday companion. Drinks very well chilled on its own. Try paired with light salads and fish, as well as with a light barbecue. Organic.

Fruit is picked from various sites in Brauneberg, Kesten, Mülheim, and Veldenz, from 20- to 40-year-old ungrafted vines. The soils in the vineyards are made up of silver-grey and blue slate stone. The grapes are handpicked and hand sorted. Gently pressed without mechanical pressure and naturally fermented. Aged in traditional 60- to 100-year-old oak casks.

Weingut Günther Steinmetz was founded in the 1900s and overseen until 1938 by Stefan's great-grandfather, August Steinmetz. August's son, Wilhelm Steinmetz ran the winery from 1938 until his death in 1958 when the winery was passed on to his son, (and father of Stefan) Herr Hans Günther Steinmetz. Stefan would take the reins of Cellar Master and cultivation manager at the age of 18 in 2000 along with his mother, Edith, when his father became ill. His first vintage would follow the very next year. Stefan's dedication to traditional winemaking practices and "working as close to nature" is well known. His wine cellar is completely void of additives. Targeted acquisition of old, root genuine Riesling parcels belongs to his vision of quality.

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Tasting Note:

WEINGUT GÜNTHER STEINMETZ RIESLING FEINHERB, MOZEL

100% Riesling. Aromas of lemons & yellow stone fruit; spicy, with notes of mint, sage, clove & orange zest; fine minerality & crisp acidity; opulent & complex. finishes dry.

Shelf Talker:

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