

## WEINGUT GÜNTHER STEINMETZ BRAUNEBERGER JUFFER RIESLING KABINETT FEINHERB

100% Riesling. Light and elegant fruit with aromas of lemon citrus, mint and ripe yellow fruits. Very vibrant minerality and acidity. The interplay of fruit flavors and subtle spicy notes is wonderfully accompanied by the fine smoky-mineral nature of the slate clay. A very fresh, crisp Riesling that shows the terroir of the Juffer extremely well. Try chilled with spicy Asian cuisine. Organic.

From 30-year-old vines. The soils in the vineyards are made up of brown-blue-grey slate stones mix. 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 is run today by Stefan Steinmetz, who is descended from a long line of winemakers. The company 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, Hans Guenther Steinmetzm who was Stefan's father. Stefan, with his mother Edith's help, assumed the position of Cellar Master and cultivation manager at the age of 18 in 2000, when his father became ill. His first vintage followed the very next year. Stefan's dedication to traditional winemaking practices and "working as close to nature" as possible is well known. His wine is made without any additives, and the acquisition of old-root, genuine Riesling parcels is part of his vision of quality.

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## Tasting Note:

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## Shelf Talker:

