

# DOMINIK HELD CUVEE WEISS



Huxelrebe, Müller-Thurgau, Riesling, Scheurebe, Chardonnay, Weissburgunder and Silvaner. Prominent notes of bruised apple, pear and orange rind with floral hints and a savory, yeasty undertone. A well-rounded mouthfeel featuring stone fruit, citrus zest and minerals with a subtle buttery finish. It displays bright natural tension and vibrant acidity. Accessible and pretty. Pair with warm chicken salad, Thai seafood soup, light fish dishes, root vegetables, squashes and asparagus. Organic.

From the Rheinhessen region of Germany. Vineyards are situated on clay, loess and marl soils.

Huxelrebe and Scheurebe were on the skins for 2 weeks. All other varieties pressed directly after some foot-stomping. The wine is aged for 11 months in a combination of used barriques, stainless steel (inox) and fiberglass tanks before bottling. Unfined and unfiltered.

Based in Dolgesheim, Rheinhessen, Dominik Held launched his independent label in 2020, evolving a family viticultural tradition that dates back to 1604. After studying at Geisenheim University and interning with natural wine pioneers in Austria, Held transitioned a portion of his family's organically farmed estate toward a low-intervention philosophy. His winemaking focuses on "transparency" through spontaneous fermentation, long aging in old oak or steel, and bottling unfined and unfiltered with minimal sulfur. Utilizing roughly five hectares of limestone-rich ocean marl, clay and loess, Held produces high-energy, textured wines defined by a distinctive regional salinity and purity.

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## *Tasting Note:*

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Huxelrebe, Müller-Thurgau, Riesling, Scheurebe, Chardonnay, Weissburgunder & Silvaner. Aromas of bruised apple, pear, orange rind, florals & savory yeast; flavors of stone fruit, citrus zest & minerals; bright vibrant acidity; accessible & pretty; subtle buttery finish. Organic.

## *Shelf Talker:*

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