



THE GERMAN
WINE COLLECTION

About the Winery

The Mönchhof estate is mentioned first as belonging of the Cistercian abbey of Himmerod in the Eifel in 1177. 1804, after the Secularisation under Napoleon the Eymael family bought the estate on an auction in Paris from the French state. The Mönchhof's top-sites Ürziger Würzgarten, Erdener Prälät, and Erdener Treppchen are planted to 100% Riesling with mostly original European rootstocks. Some of the wines are up to 120 years-old producing some of the finest berries.

Vintage Notes

Eventhough 2021 was a wet and cold year our excellent vineyards in the Ürziger Würzgarten, Erdener Treppchen and Erdener Prälät have given us ripe, healthy grapes. Also the acid values in our locations were not as high as in other locations of the Mosel. The great strength of the steep slope vineyards is to capture enough heat and sunlight for the vines even in cool years. That is why Würzgarten, Treppchen and Prälät have been considered Grand Crus of the Mosel for centuries.

Tasting Notes

Pristine aromas of very ripe pear, apple, and honey melon, slight salinity and dark earthy notes typical for the Prälät. On the palate concentrated and wide, juicy, candied ginger, sweet lime, white pepper, with an excellent backbone of acidity.

Vineyard Notes

The Erdener Prälät, is one of the Mosel's most prized vineyards. Very steep and only 4 acres in size the terraces are surrounded by huge slate rocks. 80 year-old-vines, blue Devonian slate soil with iron deposits, full southern exposure make this vineyard unique.

Pairing Notes

Enjoy with a selection of cheeses or with any kind of creamy desert, very age-able (50 years+), only gets better with time.

Winery	Mönchhof
Winery Location	Ürzig
Wine Maker	Philippe Conzen
Owner	Weingüter M & C Management GmbH
Wine Name	Mönchhof Erdener Prälät Riesling Auslese
Vintage	2021
Prädikat:	Auslese
VDP Classification:	-
Region	Mosel
Sub Region	Erdener
Appellation	Prälät
Soil Type:	blue slate soil with iron deposits

Total Production:	1200 BTL
Ratings:	-
SKU	218060533
UPC	767946101535

Varietal(s) with %	Riesling 100%
Alcohol ABV	7.50%
Öechsle:	92
Residual Sugar g / L:	83
Acidity g / L:	8
Style	Auslese / sweet
Gluteen Free, Vegan	no
Organic, Biodynamic	no

Winemaking details

Hand harvested in late October, overripe small berries with no botrytis, immediate whole cluster pressing, fermented in steel vats with grapes' own yeasts, fermentation stopped by cooling, 3 months on the lees, bottled in April 2022.

Closure:	Stelvin Screw
Bottle in ml	750
Bottle in gram	1250
Bottle height & diameter:	33 cm / 7 cm
Packing per Case	6
Case Dimensions	16,5x24x36 L x W x H (cm)
Case Weight in gram	7500
Cases per Pallet	112 (4 x 28)

