



THE GERMAN
WINE COLLECTION

Winery	Mönchhof
Winery Location	Ürzig
Wine Maker	Philippe Conzen
Owner	Weingüter M&C Management GmbH
Wine Name	Mönchhof Mosel Slate Riesling Spätlese
Vintage	2020
Prädikat:	Spätlese
VDP Classification:	-
Region	Mosel
Sub Region	Erden
Appellation	Treppchen
Soil Type:	blue slate soil with iron deposits
Total Production:	8000 BTL
Ratings:	-
SKU	2008060423
UPC	767946101023
Varietal(s) with %	Riesling 100%
Alcohol ABV	8.00%
Öechsle:	88
Residual Sugar g / L:	65
Acidity g / L:	8
Style	Spätlese / fruity
Gluteen Free, Vegan	no
Organic, Biodynamic	no
Winemaking details	
<p>hand harvested in the second week of October, second selective picking run, less than 5% botrytis, immediate pressing, 50% of must fermented with indigenous yeast, other 50% of must fermented with added yeasts, all in stainless steel tanks, 3 months on lees, bottled in May 2021</p>	
Closure:	Stelvin Screw
Bottle in ml	750
Bottle in gram	1200
Bottle height & diameter	33 cm / 7 cm
Packing per Case	12
Case Dimensions	32x24x33,4 L x W x H (cm)
Case Weight in gram	15000
Cases per Pallet	56 (4 x 14)

About the Winery

The Mönchhof estate is mentioned first as belonging of the Cistercian abbey of Himmerod in the Eifel in 1177. After the Secularisation under Napoleon the family Eymael bought the estate on an auction in Paris in 1804 from the French state.

Vintage Notes

2020 was a relatively warm and good vintage. All regular qualities could be harvested. After a warm and sunny early spring the vines began to sprout buds in April. Flowering occurred early at the end of May. The harvest period lasted from late September to the third week of October.

Tasting Notes

Pristine fruit aromas of pear, ripe apples with subtle notes of crushed slate and flintiness. Sleek and elegant on the palate. Fruity flavours of honey, pear and green apple supported by a limey acidity.

Vineyard Notes

Erdener Treppchen, blue slate soil with iron deposits, 30-50 year old vines

Pairing Notes

Try it with spicy BBQ or Asian cuisine, or pair with your favourite cheeses.

