



## 2021 UNGEHEUER RIESLING GG VDP.GROSSES GEWÄCHS



### WINE

The site Ungeheuer is one of the most distinctive and well-known vineyards of the palatinate. There powerful and long-lasting wines with a spicy minerality are produced. When Reich Chancellor Prince Otto von Bismarck visited Deidesheim at the end of the 1880s as a guest of the Vice President of the Reichstag, the owner of the winery Franz Armand Buhl, he said: „This Ungeheuer tastes monstrous to me. Von Buhl is the sole owner of the original plot Ungeheuer, which served as eponyms for the VDP.Große Lage. A typical GG from Forst wih mineral, spicy strength.

### SOIL

Complex, this is the best description of the soil structure in the much vaunted site in the Mittelhaardt: typical sandstone weathering soils with more dense clay and sand layers, partially offset with amounts of limestone. Basalt rock provides the vines with the necessary heat and mineral character. A massive limestone plate at a depth of approx. 2 m provides a very efficient water supply. The sum of all factors is the reason for the power and length of the wines from the Ungeheuer.

### HARVEST

Selective hand-picking end of September

### YIELD

approx. 30 hl/ha

### VINIFICATION

Gentle fermentation in 90 % Doppelstück barrel (2.400l) and 10 % Tonneaux (500 l) without any fining. Maturation on full yeast until July 2022.

### CAN BE STORED

15-20 years

### FOOF PAIRING

Ideal companion to shellfish, perfect with beurre blanc. Oriental spices such as cumin or cardamom underline the herbal, spicy character of Ungeheuer.

### SERVING TEMP.

approx. 8-12°C

### ALCOHOL

12.5 Vol. %

### ACIDITY

7.9 g/l

### RESIDAL SUGAR

5.1 g/l

### ITEM NO.

2173

