

Domäne Serrig - A private Estate

- Historically a Prussian state vineyard, nestled in Serrig,

Grosse Lage - dry

- Harvesting: Hand-Harvest in mid-October, ensuring that only 100% healthy grapes were selected.
- Processing: Grapes were gently pressed and underwent several hours of maceration.
- Fermentation: Slow and cool spontaneous fermentation.
- Aging: Matured on the lees inside 3000l Stockinger wood-

Location

- Size: Approximately 25 ha, exclusively owned (monopole).
- Topography: Situated on steep slate slopes facing south-southwest, with inclines reaching up to 105%.
- Climate: The region's cool microclimate allows for an ex-

Specifics

- Grape Variety: Riesling
- Alcohol: 12,0 % abv.

Serving recommendations:

- To fully savour the intricacies of our *Grosse Lage*, serve it between 10-12°C, ideally in a voluminous glass,

Tasting notes

- Engage in the vibrant dance between expressive flint and delicate white fruit nuances. The palate reveals a finely structured body, both taut and commanding. Its unique minerality, reminiscent of sea salt, shines

Reviews & Ratings

- Not yet rated

