



## C.H. Berres Estate Riesling 2011

*C.H. Berres*  
Ürzig – Mosel

### THE WINERY

Since 1510 the Berres family has grown and made great Rieslings in the privileged sites of Ürzig, Erden and Wehlen, including the entirety of Ürzig's Goldwinget - ranked with Erdener Prälat and Bernkastler Doktor as the greatest site in the Middle Mosel. A division of the family inheritance in 1986 resulted in a period of commercial inactivity, while great wines continued to be made, Markus Berres, 21st generation, succeeded his father Alfred in 2004. Following graduation from the Geisenheim Institute and one year in the New Zealand wine industry, Markus relaunched his family's nine-acre estate with updated wines and packages, including Stelvin closures on all bottles.

### THE WINE

This Riesling is sourced primarily from old vines in Wehlener Klosterberg, a superb south facing slope cleared and planted by Carl Hubert Berres in the 1930s. Selected grapes from low-yielding sites in Erden and Kinheim are included, resulting in a complex and intensely-flavored wine.

### DETAILS OF WINEMAKING & VITICULTURE

**Grapes:** 100% Riesling

**Vineyards:** A blend of three different vineyard sites. It combines the richness of the Wehlener Klosterberg vineyard with the extract of Kinheimer Hubertuslay and the complexity of Erdener Herrenberg. Soil is weathered multicolored slate, deep structure, good water supply. It is a very rich and modern Riesling type, suitable for easy drinking and uncomplicated in its nature. Its bouquet is very floral and clear with a fragrance of pineapple and gooseberry. It is well-balanced with a lot of minerals and a very straight, clear fruitiness. The inspiring, refreshing acid structure has enough power to compete with all kinds of hot and spicy Asian dishes.

**Winemaking:** 100% hand picked, no mash-pumping, gentle pressing. Fermentation 3-4 weeks in stainless steel tanks, aged 4 months on the lees.

**Winemaker:** Markus Berres

**Alcohol:** 11%

