



## RIESLING 101



<b>Article number:</b>	717
<b>Name:</b>	Riesling 101
<b>Vintage:</b>	2017
<b>VDP classification:</b>	VDP.GUTSWEIN
<b>Grape variety:</b>	100% Riesling
<b>Vineyard designation:</b>	Oestrich Lenchen, Oestrich Doosberg, Hallgarten Hendelberg
<b>Vinification:</b>	Doosberg and Hendelberg in large oak barrels, Lenchen in stainless steel tank.

### Description:

Beautifully balanced and yet complex, this wine is a harmonious trilogy of single vineyards: Lenchen (lending elegance and fruit), Doosberg (fullness and spice) and Hendelberg (minerality). Vibrant and distinct, this wine is perfect harmony sung in trio.

Riesling 101 can be found in many top restaurants in New York, San Francisco and Los Angeles. Certainly the unique name has played a part in its success overseas. In the USA first semester college courses are dubbed "101" and so our Riesling: pure and simple fun in a glass!

### Serving suggestion:

8°C, excellent with Asian dishes but also with lighter cuisine. Perfect summer wine paired with a fresh salad or marinated chicken straight from the barbecue.

## THE IDEA BEHIND „101“

The „101“ Riesling convinces through its complex while refreshing harmony. As its name suggests the „101“ is an “entry level” Riesling indulgence which is very accessible and at the same time easy to understand. On the dry side – the characteristic which the more experienced Riesling enthusiast enjoys – it is not too dry, but rather pleasant; on the sweet side it is neither too fruity nor too sugary which would have stolen its universal applicability.

The “101’s” taste is characterized by a pronounced competition between fruit, sweetness and acidity on the one hand with minerality, herb taste and body on the other hand. This, however, does not suggest that your mouth would need to endure any noisy or artificial experience. You will find it very pleasant.

This wine is a classic representative of a “Rheingau Riesling”. Even its analytical data is largely aligned with how a Riesling should have been produced before the “New German Winelaw” was introduced in 1971: Harmonic, with a decent sweetness and well integrated acidity, supported by a stony, herbal and mineral structure.

The Spreitzer „101“ is a cuvee, i.e. a wine which we have blended from very consciously chosen vineyards that now define its typical “101” character.

### **Oestricher Lenchen**

#### [The Site / Vineyard](#)

The „Original Lenchen“ is adjacent to the northeastern part of the Oestrich Village. This piece of land is characterized by its deep loam-silt soil, which is penetrated by many small underground watercourses. This natural supply of water guarantees that even in a dry seasons, the vines continue to mature healthily.

### **Oestricher Doosberg**

#### [The Site / Vineyard](#)

The Doosberg is a very homogenous strip of land, not dissected by any valley or rivers. Its location on a hill makes it as a naturally “inclined plane” exposed to some continuous wind. Comes fall, this geology is of particular advantage to naturally and quickly dry the grapes from any mist or rain, which is one major factor for the grapes to stay healthy until late in fall.

The soil is defined by humus-like and clayey loam-silt, which also contains layers of gravel. Particularly noteworthy for the area’s terroir is its location at the foot of the 2nd highest mountain of the Rheingau region, the 2000 feet high “Hallgartner Zange”. This allowed millennia of natural downhill waterflow to also bring layers of quartzite to the vineyard.

### **Hallgartener Hendelberg**

#### [The site / Vineyard](#)

The “101’s” second hill-site after Doosberg is located towards the most northern part of the Rheingau region, again in close proximity to the aforementioned “Hallgartner Zange”. The soil is rather shallow with some stony grounds of weathered slate, which can be found in its three colors blue, grey and red. The site is characterized by a steady southwestern incline of the hill, and is adjacent to a famous neighbor: the legendary “Steinberg”.

