



Oestricher LENCHEN Spätlese »303«



Article number:	730
Name:	Oestrich Lenchen Riesling Spätlese »303«
Vintage:	2017
VDP classification:	VDP.GROSSE LAGE®
Grape variety:	100% Riesling
Vineyard designation:	Oestrich Lenchen
Vinification:	The grapes were hand-picked and hand-selected, vinified solely in stainless steel tanks.

Description:

Exquisite nose of yellow stone fruits and honey.

Selective harvesting of ripe, golden grapes endows the 303 with flavors of ripe apple and apricot underlined by the legendary minerality of the Eisenberg (Iron Hill) vineyard.

A whisper of saltiness rounds off the 303, giving the wine a playful touch.

The story:

Our grandfather, Josef Spreitzer, was estate manager at Hess Winery, which he then bought in 1929. In 1920 while he was still working for Hess, he harvested 600 liters (!) of must at an Oechsle scale of 303°. The wine was called 1920 Oestrich Bremerberg-Eisenberg Trockenbeerenauslese. The Fresenius Research Lab in Wiesbaden was able to confirm the exceptional sugar level. In 1929 this barrel was auctioned off at the annual "Rheingau Wine Auction" for the incredible price of 75,000 Reichmark, which is likened to the price of a single-family house. And all that despite the world economic crisis of the times. After World War II, the wine was sold in the top-notch Krone Restaurant in Assmanshausen for 205 Deutschmark a bottle. In 1971 the new German wine laws caused the Bremerberg-Eisenberg vineyard designation to be changed to Oestrich Lenchen.

In honor of our grandfather, we have been vinifying the Oestrich Lenchen Riesling Spätlese »303« since the year 2000. The grapes, from the very same vineyard our grandfather harvested the Trockenbeerenauslese in 1920, must reach an Auslese quality level (a minimum of 95° Oechsle).