

## WEINGUT BOSSERT 2016 KÖNIGSTUHL RIESLING

### TASTING NOTES

Matching the brilliance of its gold capsule, the look and feel of this Riesling is joyful. The spritzy texture launches sour lemon candy flavors while floral blossoms and gardenias provide aromatic allure. Seriously intense pure mineral flavors give depth and a seriousness not often associated with Riesling. The perfect dry style from a "Grand Cru" site with an amazing family getting the very best from each vine.

### TECHNICAL DATA

VINTNER	Phillip, Johanna and Emily Bossert
WINEMAKER	Phillip Bossert
VARIETAL	100% Riesling
APPELLATION	Rheinhessen
PRODUCTION	200 Cases
RS/ACID	4.1 g/L/10.1 g/L
ALCOHOL	12%
AGING	French oak barrels for 9 months
VINEYARD SOURCE	100% Königstuhl (King's Throne)
SOIL	Loess with large veins of Limestone



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### BACKGROUND

The Bossert family has been tending to their vines in the town of Gundersheim since 1848. The family made the decision to start making wine under their own label back in 2004. With much consideration, the Bosserts have chosen the three best grapes they feel they can cultivate; Riesling, Pinot Bland, and Pinot Noir. In their cellar, the young winemakers are not much different than their ancestors of 1848. Today Phillip and Johanna Bossert, brother and sister, tend to the vines and wines using their experience from some of Europe's most prestigious wineries in Switzerland, Austria, Germany and France. The vineyards are farmed organically and local sheep are used to defoliate the vineyards.