

THE SOURCE

2012 Halenberg Riesling GG

Varietal(s)	Riesling
Region	
Short Summary	
Terroir	Monzingen is within one of the coldest growing areas of the Nahe, which makes it one of the coldest in German wine country. Werner and his son Frank work only two Erste Lage vineyards in Monzingen (Halenberg and Frühlingsplätzchen), which sit directly to the east and west of the tiny village. In this far western section of the Nahe the valley is wide and the vineyards completely exposed. Cold air from the dense Soonwald forest is key to the balance, however the valley is wide and exposed and it takes more time reach the vineyards. Extremely geologically diverse, the Nahe has as many different soil types but in Monzingen their vineyards vary between blue and red slate with different soil components and structures.
Cellar Notes	Once the grapes are picked they are lightly crushed and macerated between 3-5 hours before pressing. The juice is settled in tank for one day where it receives its first addition of sulfites (20-40mg/l) in order to protect the wine from oxidation as well as inhibiting the lactic acid bacteria from starting undesired malolactic fermentation during their 4-6 week fermentation. Fermentations in stainless steel vats are largely inoculated with cultured yeasts, however the single site trocken and Grosses Gewächs wines usually go through spontaneous fermentations in large old foudre, which Frank prefers to stainless steel because it reduces the potential of reductive elements in the wine.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12.5 - 13.50
Total SO2	None Added—Very Low—Low—Medium—High