

Weingut Ulrich Langguth

MOSEL, GERMANY • PAUL GRABER, WINEMAKER



Troken Dry (QbA) Riesling

100% Riesling

- 25 years, vine age
- 7000 litre/hectare
- 3 hours maceration
- 5-6 years aging
- Fermentation partly spontaneous at 16°C
- Slaty Soil
- 1500 cases produced

This wine is fermented into a dry style; it is light hearted, palate pleasing style with a friendly finish. It is "*applelicious*".

AB +750031



Renaissance (Hochgewächs) Riesling

100% Riesling

- 40 years, vine age
- 6000 litres/hectare
- 3 hours, maceration
- 6 to 8 years aging
- Fermentation partly spontaneous at 16°C
- Slaty soil
- 680 cases produced

Grown on the steep slopes in the village of Piesport. It is off-dry, crisp in taste, the acidity is refreshing and offers a perfect example of a fine Riesling.

QbA Qualitätswein-Hochgewächs (the grapes must be riper and the wines must pass a more rigorous taste test than those for ordinary QbA wines.)

AB +750032, MB +13718



VINEYARD NOTES

- The Langguth family established their wine business in 1769 and has continuously produced wines to the present day.
- The Ulrich Langguth Estate, with offices in Traben-Trarbach, was founded in 1921 (after brothers Franz and Ulrich Langguth decided to divide their inheritance) by the father of the present owner and should not be confused with the wine merchant company which also bears the Langguth name.
- The estate owns 4.5 hectares of vineyards, located near the villages of Enkirch, Traben and Piesport, and they are planted with more than 90% RIESLING Vines.
- There are 100 cellars underground in Traben Trarbach; Ulrich calls it Swiss Cheese.
- The River Mosel is a continuous flow from France.
- Germany uses the river to transport various goods and while you drive along the river you will see the flat deck boats travelling the river along with tourists boats.
- Throughout wine country, all the vines face south as it receives the late afternoon sun, grain or corn is grown in the north side. The hill sides are often interrupted with forest that is filled with boar, deer and antelope.
- Traben Trarbach is an old town, the second largest wine trader port after France before 2nd world war. The buildings go back to the 17th century, while the next village over... Enkirch has older buildings that go back to 1079 as they did not suffer from the fires of 100 years ago.



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Understanding German wines

Germany's vineyard area comprises of 100,000 ha of vines, the majority of which yields grapes of quality wine production.

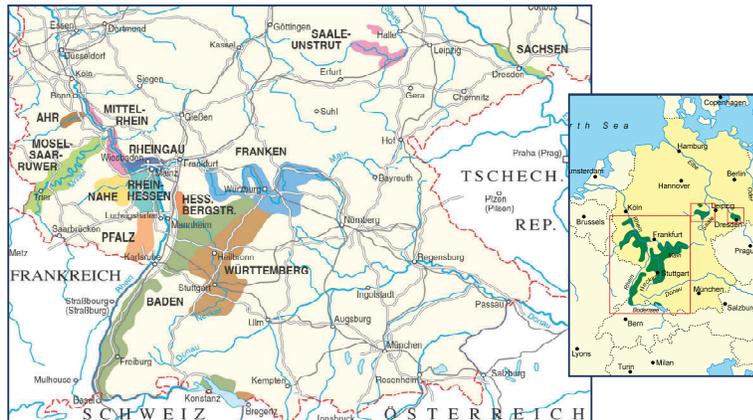
Quality Wines always

- originate from one of Germany's 13 wine growing regions
- The wine regions are: AHR, Mosel, Nahe, Rheinhessen, Saale-Unstrut, Sachsen, Franken, Württemberg, Pfalz, Mittelrhein, Hessische Bergstrasse, Rheingau, Baden
- indicates the ripeness of the grapes of harvest
- Are produced from fully ripened grapes
- Undergo quality controls

The levels are

- QbA Qualitätswein, are excellent everyday wines that go well with many types of food
- Prädikatsweine, Germany's premium quality wines, which are made from fully ripe and/or Botrytis affected grapes. The six ascending levels of ripeness and quality are:

- » Kabinett
- » Spätlese
- » Auslese
- » Beerenauslese
- » Eisweing
- » Trockenbeerenauslese



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The Mosel Region

The Mosel Valley, a gorge the river carved between the Hunsrück and Eifel hills, and the valleys of its tributaries, the Saar and Ruwer rivers.

The Mosel River is the sinuous spine of the Mosel region, changing direction so often as it flows northeast toward the Rhine that it meanders nearly 250 km/150 miles, to cover about half that distance as the crow flies. Together with its two small tributaries, the Saar and the Ruwer, the Mosel composes one geographical entity. Although each river's vineyard area produces a wine with its own distinctive personality, the three share a family resemblance: a fragrance reminiscent of spring blossoms, a pale color, light body and a refreshing, fruity acidity. To add to their charm, they often have the slightest hint of effervescence. Most display their finest charms in youth; the late- and selectively-harvested wines merit aging. Along the serpentine route of the Mosel, the river banks rise so sharply that the vineyards carpeting these slopes are among the steepest in the world, with some planted at an astounding 70-degree gradient. On these precipitous inclines, nearly all labor must be done by hand. That includes tying each vine to its own eight-foot wooden stake, and carrying up the slate soil that has washed down with the winter rains.