2018 Saar Riesling

Very ripe grapes from at least 30-year-old vines in the finest steep slate sites bring a beguiling dry Riesling with a fruit cocktail of plum, elderberry blossoms an white peach. It's an estate wine that has a long, dry finish and perfectly defines in each vintage the value of our old vines in the mineral-rich steep slate slopes of the Saar region. On the palate the wine has a rich, silky texture, concentration, lengh and finesse.

Item: 201820

Grape: 100 % Riesling

Ageeing: Stahltank, 6-7 Monate

Bottling: Mai

Alcohol: 12 % Vol. Acidity: 7,0 g/l Residual sugar: 6,6 g/l

Style: dry taste

Viticulture: integrated cultivation

yield restriction, late and selective harvest by hand

Vinification: fermented with indigenous yeasts, long maturing period,

traditional vinification, without fining

Quality Level: QbA

Soil: Various Devonian slate soils, along with rhyolite and greywacke



the WINE and FOOD association, Amsterdam, 05.11.2018

30ste Proefschrift Wijnconcours, Officiele verkiezing: "Saar Riesling, Van Volxem, Mosel, Duitsland 2016 - Wijn van het Jaar 2018" Winnaar Wijnspeciaalzaak Prijscategorie € 15-20

Robert Parker: 2016 Weingut Van Volxem Saar Riesling 92 Punkte Rating 92 Drink Date 2020 – 2040 Issue Date 27th Apr 2018

The 2016 Saar Riesling displays ripe, concentrated fruit with a deep weathered slate aroma. It is warm and herbal rather than cool, as if it came from red, clayey slate. Lush, round and very elegant but also compact on the palate, this 12% alcohol Riesling offers a lot of intensity and mineral expression at this price point. The serious finish is fresh and aromatic and indicates excellent aging potential. I'd recommend cellaring this wine for at least another 3-5 years, since it will leave you with a sense of wonder in several years.