Peter Lauer
winemaker: Florian Lauer
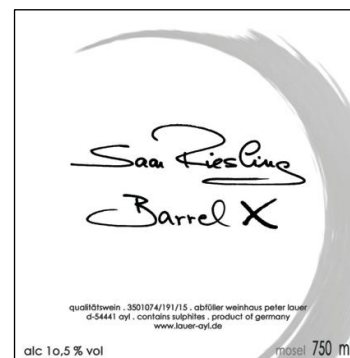
practicing organic   wild yeasts

country: Germany
appellation: Saar
village: Ayl
main vineyard(s): Ayler Kupp, Schonfels, Saarfeils

Summary: For purists, there is nothing like the Saar. The magic here is intensity without weight, grandiosity without size: rocks and acidity. Lauer is currently one of greatest estates in this sacred place. The style here is 180 degrees removed from his famous neighbors Egon Müller and Zilliken. The focus here is on dry and dry-tasting Riesling. While the source of most of the bottlings is the famed Ayler Kupp, Florian uses the pre-1971 vineyard names – Neuenberg, Stirn, Unterstenberg. Rigorous vineyard work, indigenous yeasts and spontaneous fermentations mean the wines find their own balance. The results are undeniable: depth, texture, dimension, clarity, CUT. For Lauer, the large site of the Ayler Kupp has many different terroirs rather than a single, defining character. Soil composition, exposition, altitude, and microclimate in combination with vine age all make contributions to the individual character of each wine.

size: 8 hectares
key grape varieties: 100% Riesling

soil: slate, alluvial soils (Feils Vineyard)

vine age: 10-100+ years old, with ungrafted vines in many cuvées

vineyard work: All vineyard work is done by hand due to the incline of the vineyards. Absolutely no use of insecticides/pesticides or fertilizers; the work is completely organic but not certified as such because Florian refuses to spray copper on the vines. He is alarmed and disturbed by the amount of copper buildup in many organic vineyards and the impact the copper has on the microorganisms in the soil.

vinification: Whole-cluster grapes are pressed directly in a pneumatic press, with the juice occasionally pumped back in for a short maceration. All fermentations take place with native yeasts and no fining agents or any other elements or products are ever added. Wines mature in a mixture of stainless steel, fiberglass and traditional Fuder for 1-6 months on the lees, depending on the cuvee. No fining agents are used. The wines are lightly filtered with diatomaceous earth; all wines are vegan.

<div align="center">*for all wines, please reference Lauer vineyard map www.vomboden.com*</div>

dry Grand Cru "GG" wines:
Kupp GG – from center, "cherry" parcel on the Kupp hillside; most "complete" and finessed of the GGs
Feils GG – unique site hugs the river, benefits from the microclimate, on slate and alluvial soil; most textural and powerful of the GGs
Schonfels GG – 100+ year old ungrafted vines; can be harvested late with no issues of rot due to intense wind, most mineral GG

dry-tasting white wines:
Barrel X – platonic ideal of what off-dry Saar Riesling should taste like, consists of estate and purchased fruit from neighbors
Senior – declassified Grand Cru from the Kupp; 70+ year old ungrafted vines; named for Florian's grandfathers' wine style of choice
Unterstenberg – from the bottom of the Kupp; on fine slate; most masculine of the Grand Crus

off-dry white wines:
Stirn – from the top of the Kupp (Stirn means "forehead"); 300 ft elevation above the Unterstenberg; coldest part of the vineyard
Kern – extends from top to bottom of the Kupp; very complete; the power of Unterstenberg with the tension of Stirn
Neuenberg – tucked further into the valley of the Kupp, can see a touch of botrytis; most exotic and glycerin of the Grand Crus

prädikat white wines (small part of production; only made in certain vintages):
Kupp Kabinett – from selections across the Kupp
Lamberskirtsch Kabinett – historic site on the Saar, near the Schonfels; first vintage was 2014, young vines with very low yields
Kupp Spatlese – from selections across the Kupp
Kupp Auslese – from selections across the Kupp

sparkling wines:
Vintage Sekt – methode traditionelle (Champenoise); hand-riddled; vintage and disgorgement date noted on bottle
Vintage Sekt Reserve (late-release) – methose traditionelle (Champenoise); new vintages disgorged each year; at least 20+ years old