

# Hild

**winemakers:** Matthias and Jonas Hild

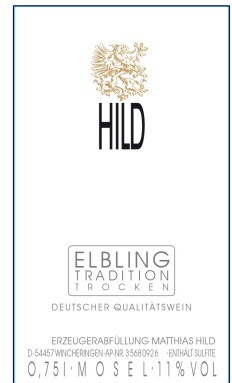
**lutte raisonnée**

**country:** Germany

**appellation:** Upper Mosel

**village:** Wincheringen

**main vineyard(s):** Über Bach (1.375 acres), Briesch (.825 acres),  
Frau Schuh (.825 acres), Mühlenberg 10,0% (.375 acres)



**summary:** The Upper Mosel has nothing to do with Riesling and nothing to do with slate. Instead, we find limestone. The Upper Mosel in fact represents the beginning (or the end?) of the Paris Basin, the geological reality that informs places like Chablis and Sancerre. Instead of Riesling, in the Upper Mosel we find a winemaking culture based on one of Europe's oldest grapes: Elbling. It's important to understand that Elbling here feels like something of a religion. It's a culture, a regional dialect that is spoken through this wine of rigorous purity, of joyous simplicity, of toothsome acidity. The joy of Elbling is the uncompromising vigor and energy, the raucous and super-chalky acidity. Matthias Hild, who farms about six hectares in the sleepy town of Wincheringen, told me that back in the 1980s, when he'd have an Elbling clock in at less than 8.5 grams acid, he'd taste it and question if it was Elbling at all. Which is sort of like saying you're not sure the music is loud enough because your ears aren't bleeding. Matthias Hild also farms one-fifteenth of a hectare of terraced vineyards of old-vine Elbling, the oldest of which are in their 70s. The wine these old vines produce is called "Zehnkomanull" (which translates to "10.0"), because these seniors, even in the ripest of vintages, just don't produce sugar, thus the bone-dry fermented wine is never higher than 10% ABV.

**size:** 6 ha

**key grape varieties:** Elbling, Grauburgunder, Weissburgunder, Morio Muskat, Rivaner

**soil:** Limestone

**vine age:** 30-60 years old, 70+ years old for Zehnkomanull (including 100 vines planted before WWII -some of oldest Elbling vines in the Mosel)

**vineyard work:** Lutte raisonnée - no insecticides, pesticides or herbicides, tillage in the vineyard is reduced to help form a natural biomass that increases the health of the soil. Elbling trocken and Zehnkomanull are all hand-picked. The Elbling Sekt brut is partially hand-picked.

**vinification:** The Elbling trocken and Zehnkomanull go through a 21-day cold fermentation (14-18 C) in stainless steel. Both wines then go through malolactic fermentation before bottling. The first fermentation for Elbling Sekt is the same as Elbling Trocken. After malolactic, the Sekt is stored on its lees for 9-18 months before disgorgement.

**white wines:**

**Elbling trocken** - from vineyards in Wincheringen

**Elbling Sekt Brut** - from vineyards within 4km of the cellar, single vintage, methode champenoise, dosage 10-12 g/l

**Elbling Zehnkomanull** - from an ancient steep and terraced vineyard, always around 10% abv, 70+ yo vines