

## Weiser-Künstler

**winemakers:** Konstantin Weiser and Alexandra Künstler

**Organic biodynamic wild yeasts**

**country:** Germany

**appellation:** Mosel

**village:** Traben-Trarbach

**main vineyards:** Enkircher Ellergrub



**summary:** Konstantin Weiser and Alexandra Künstler run a tiny, 4-hectare estate. Just downstream from the famous “Hollywood” section of the Middle Mosel, they quietly go about their business of crafting some of the world’s most pristine, detailed, pure Rieslings. The dry Rieslings are razor sharp, more about mineral, salt and flower than about fruit. The Prädikat wines are “old school,” with lower amounts of residual sugar and higher amounts of acidity than most. They shiver with tension and acidity and remain fresh, agile and versatile. In other words, Weiser-Künstler does it all, and does it all beautifully.

**size:** Around 4 hectares with a small amount of purchased fruit. All fruit, both estate and purchased, is farmed organically.

**key grape varieties:** Riesling

**soil:** slate

**vine age:** up to and above 100+ years old and largely ungrafted

**vineyard work:** Absolutely no use of insecticides/pesticides; demeter-approved spraying for fungus with minimal copper use (1/3 amount as allowed by organic certifications), minimal plowing, excess vegetation is trimmed, otherwise the soil is left alone. All vineyard work and harvesting is done by hand.

**vinification:** Depending on the vintage there will be a light crushing and gentle pressing or direct whole bunch pressing in a pneumatic press. Wines are fermented with native yeasts and raised in a combination of stainless steel, old oak Fuders and some used barriques, different wines will see various vessels based on yield and vintage character. Auslese wines are made from only from botrytised, never dried berries.

### **vineyards and wines:**

Riesling Feinherb – estate Gutswein, usually Feinherb around 15g RS from Steffensberg, Schlossberg, Taubenhaus, and Sonnenlay

Trarbacher Trocken – from the Schlossberg and Taubenhaus vineyards

Trarbacher Schlossberg – first vintage 2016 half a hectare of blue-slate site with a westerly, south-west exposure. Often a Kabinett.

Wolfer Sonnenlay – first vintage 2015 as a Kabinett, southern exposure with half a hectare of 50 year old vines on gray slate

Enkircher Steffensberg – south facing hillside in a side valley, deep topsoil with iron. Grand Cru dry is main wine made here.

Enkircher Steffensberg Im Löwenbaum —south facing hillside in a side valley, deep topsoil with iron from a choice parcel

Trabener Gaispfad – iron-rich slate with 80+yr old vines largely ungrafted. Kabinett Trocken, Auslese, and Grand Cru dry.

Enkircher Ellergrub – 1.8ha of ungrafted vines well over 100 years old with blue and gray slate with quartz, Kabinett, Spätlese,

Auslese and Grand Cru “Gross Eule” Trocken (means Great Owl, a reference to GG and Konstantin’s last name meaning wise)

Enkircher Zeppwingert Sekt – from old vines on Blue Slate, Méthode Champenoise with low or no dosage. First vintage 2014.

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