

# Merkelbach Ürziger Würzgarten Kabinett 2020

Tyskland / Mosel

Member of Bernkasteler Ring and produces 200 000 bottles annually.

Many people remark that visiting with Alfred and Rolf Merkelbach at their home in Ürzig is like traveling into the past; not much has changed here in 50 years, including the brother's approach to winemaking. Well into their seventies, Alfred and Rolf still tend the vines and make the wines with little help: heading into the steep Würzgarten and Treppchen to tie the posts, harvest, and then even racking off the large fuders they use for fermentation and blending. The vineyard holdings of this tiny, 1,9 hectare estate are divided between the Ürziger Würzgarten, Erdener Treppchen, and Kinheimer Rosenberg. Some of Merkelbach's vines remain on original rootstock, with an average vine age of 45 years.

The Merkelbachs vinify each parcel separately, each fuder representing a different parcel.

In 2019, Selbach-Oster bought the winery. From the vintage 2020, it is Johannes Selbach that is the winemaker. He has made minimal changes, since the vines and the winery are in very good condition.

One of the steepest vineyards on the Mosel is Ürziger Würzgarten. It has a bright red color and curves around like a giant amphitheater. The red slate and rhyolite, a volcanic stone unique to this site, makes for one-of-a-kind wines in the Mosel Valley.

As in the neighboring Erdener Treppchen, where the Romans built a "little staircase" (hence the name) out of slate, Ürziger Würzgarten has more than 2,000 years of cultivation behind it. The name Würzgarten ("spice garden") goes back to a method that was common until the 17th century and used to fortify wines with herbs in order to spice them up. For this purpose, spice gardens were planted in the vineyard itself.

This imposing vineyard has a south- to southeast-facing slope that rises to 320 meters above sea level. The special soil lends the Riesling wines from Ürziger Würzgarten a unique character. They have great depth, clear structure, and a subtle acid-fruit interplay. The wines are often characterized by exotic "spicy" flavors that cannot be found anywhere else. In addition, the Riesling wines from Ürziger Würzgarten have an enormous aging potential.



Høyoppløselig bilde



<b>Type</b>	Hvitvin		
<b>Klassifikasjon</b>	QmP		
<b>Produsent</b>	Merkelbach		
<b>Årgang</b>	2021		
<b>Druetyper</b>	Riesling		
<b>Vinifikasjon</b>	Spontaneous fermentation in old Fudres		
<b>Lagring</b>	Matured 6 months in bottle		
<b>Analyse</b>	Alkohol: 8,0 %	Sukker: 43,80 g/l	Syre: 7,50 g/l
<b>Holdbarhet</b>	Konsumklar, men kan lagres i opp til 8 år.		
<b>Serveringstemperatur</b>	8-10		
<b>Passer til Volum</b>	Goes well to spicy food and some cheeses. Pork!	<b>Varenummer</b>	<b>EPD-nr</b>
<b>Webside</b> 0,75 L	weingut-merkelbach.de 13677101	6310312	<b>Pris Vinmonopolet</b> kr. 330,00
<b>Antall i kasse</b>	<b>Sortiment</b>	<b>Vectura nr</b>	
12	Bestillingsutvalg		

Bruk av alkohol kan gi ulike skadevirkninger. Nærmere informasjon finner du her:  
<https://helsenorge.no/rus-og-avhengighet/alkohol/alkoholens-virkning-pa-kroppen>