

# EXPOSÉ

Weingut von Hövel

2014 Oberemmel Riesling feinherb



## ESTATE

The estate has been owned by the family for six generations. The cellar is today just as it was 800 years ago and wines ferment and matured in 100% oak. Fruity fresh style Riesling predominate. The Oberemmel Hütte is the largest holding with 12.5 acres and is wholly owned by the von Kunow family. A portion of the world famous Scharzhofberg vineyard (7.5 acres) round out the estate. Member of the VDP.

## VITICULTURE/ENOLOGY

Farmed organically! In addition to completely eliminating the use of herbicides, regional plants and herbs are used, an own compost is prepared and local straw, marc and raw fertilizer is spread throughout the vineyards. Grapes hang as long as possible to ensure their physiological ripeness, or as Max von Kunow refers to it, "mineral ripeness". The Saar is the coolest and most windy region in Germany and often requires a longer hang-time than in warmer regions of the world. When grapes enter the cellar, fruit is separated for what is destined for skin maceration from the rest in which undergoes gentle crushing before entering the press. Wines are fermented in neutral wooden 1000 liter Mosel fuder casks. All of the wines ferment spontaneously without industrial yeasts.

## TASTING NOTES

Grapes come from parcels surrounding the Oberemmel village. Aromatically, it is undeniably Saar: Cool and delicate, herbal citrus notes with some hints of peach, Clear and fruit-driven with a touch of sweetness, a fantastic mineral structure with a lively acidity.

## ANALYSIS

9 % alc. by vol. | 23 g/l residual sugar | 8.2 g/l total acidity

## PRESS

Stephan Reinhardt, Parkers Wine Advocate (February, 2015):

Maximilian took over his father Eberhard von Kunow's estate von Hövel in Oberemmel/Saar in 2010 when he was still a freelancing consultant oenologist in Luxembourg and Germany. He shifted the von Hövel wines toward purity, lightness and finesse and has become the shooting star on the Saar since then. His 2013s are excellent again and Max is quite happy with the character of the vintage.