AUGUST KESSELER

Junge Reben 2015

Riesling

REGION	Rheingau
CATEGORY	White Wine
TYPE	Riesling
TASTE	Dry
VINIFICATON	Stainless Steel
TEMPERTURE	10-12°C (50°-54°F)
AGING	2022
ALLERGENS	Contain Sulfites
R/S	8.9 g/l
ACIDITY	9.0 g/l
ALC. BY VOL.	12%



Sustainable Practicing
Vegan Practicing

SERVING SUGGESTION

Chicken, turkey, salads, fish and seafood.

TASTING NOTES

The wine appears youthful, crisp and has a pleasant acid. It's crispness and lightness are supported by notes of citrus fruits and vineyard peach. The wine glistens through fantastic mineral tones and the fruit flavors and tension that can be experienced on the palate.

VINEYARD

The grapes for "Junge Reben" come from our young vineyard sites in Lorch and Rüdesheim. Although the wine is literally called young vines, the vines are approximately 25 years of age. The sites in Lorch are characterized through 100% slate and those of Rüdesheim of slate, quartzite, loess and loam.

VINIFICATION

Our grapes are hand-picked and go through another selection process afterwards. Each parcel is vinified separately. Shortly before bottling we will assemble the cuvee. The 2015 vintage has been manufactured in stainless steel in our double stored cellar from 1792.

THE ESTATE

When August Kesseler took over his parent's establishment founded in 1924, he was only 19 years old. Back then, mainly bulk wine was produced and the area covered was not larger than 2,5 ha. Under August Kesseler's guidance the estate has become one of the flagship ones of the Rheingau area. Down to the present day it has also acquired high international reputation. Today the vineyard estate contains 32,5 ha in some of the best Rheingau sites like: Assmannshäuser Höllenberg, Rüdesheim Berg Schlossberg, Lorchhäuser Seligmacher, Hattenheimer Wisselbrunnen and many more. We produce 60 % Riesling and 40 % Pinot Noir. We are a member of the VDP and the German Barrique-Forum. Max Himstedt is the estate's most experienced and ambitious winemaker who pushes forward the production of word class wines. For a couple of years August Kesseler and especially Max Himstedt have been joined by another ambitious and young oenologist: Simon Batarseh. Together with the first two mentioned and the whole team, Simon is going to lead the estate into the future. Thus, the course is set to keep producing quality wines at the highest stage.