

### Domäne Serrig - A private Estate

- Historically a Prussian state vineyard, nestled in Serrig, Saar

### Grand Cru - dry

- Harvesting: Hand-Harvest in mid-October, ensuring that only 100% healthy grapes were selected.
- Processing: Grapes were gently pressed and underwent several hours of maceration.
- Fermentation: Slow and cool spontaneous fermentation
- Aging: Matured on the lees inside 3000l Stockinger wooden barrels for a span of 10 months, followed by an additional two years of bottle aging.

### Location

- Size: Approximately 25 ha, exclusively owned (monopole).
- Topography: Situated on steep slate slopes facing south-southwest, with inclines reaching up to 105%.
- Climate: The region's cool microclimate allows for an exceptionally prolonged ripening period, yielding wines with a moderate alcohol content

### Specifics

- Grape Variety: Riesling

### Serving recommendations:

- To fully savour the intricacies of our *Grosse Lage*, serve it between 10-12°C, ideally in a voluminous glass, such as a Bordeaux style, and consider decanting beforehand.

### Tasting notes

- Engage in the vibrant dance between expressive flint and delicate white fruit nuances. The palate reveals a finely structured body, both taut and commanding. Its unique minerality, reminiscent of sea salt, shines through. Concluding with a pristine finish, the wine lingers, asserting its near-endless persistence.

