

BOLLIG-LEHNERT

TRITTENHEIMER APOTHEKE

Riesling Kabinett



Stefan Bollig, vintage 1961 and passionately devoted to his work, is a fine example of the new generation of Mosel vintners. The family has been producing wine since the 17th Century, but new cellars and a new house have been built on the outskirts of Trittenheim. Stefan and his wife Jill live in the estate house in Trittenheim with their family, whilst the Weinstube am Domhof (a wine pub) is situated in the old Piesport house. The total holdings of 4 hectares (10 acres) are tended by the family themselves. Their very steep sloped vineyard sites are composed mainly of blue and black decomposing slaty soil. Stefan has been managing the estate since 1987, after completing his viticultural studies and practical experience in Trier and Bad Kreuznach.

TRITTENHEIMER — The very steep Apotheke vineyard, across the Mosel from the estate house, is Stefan's best site in Trittenheim. 'Apotheke' translates to 'pharmacy', and its medicinal power is perhaps more than a myth. Stefan Bollig's wines are stylish and crisp with a fine fruity elegance and good mineral content. The fine structure of ripe acidity gives his wines plenty of maturing potential.



UPC: 8 36957 00040 0
12pk / 750ml


LOCATION **Trittenheimer**


VINES & VITICULTURE **Blue and black decomposing slaty soil, sourced from the very steep sloped Apotheke vineyard.**


ESTATE **Bollig Lehnert**


TASTING NOTES **Fragrant aromas of elderflower, black currant leaf, apple and slate. Accented by rich notes of tropical fruit, including guava and pineapple. A bracing structure drives the apple and stone flavors to fill a lingering finish.**


VARIETALS **100% Riesling Kabinett**


Food Pairing: Try pairing this offdry Riesling with salty and/or spicy dishes such as tandoori chicken, szechuan shrimp or other Asian-inspired dishes.


ALCOHOL: 8.2%
RES. SUGARS: 58.0 G/L
ACIDITY: 7.8 G/L

