As one of the largest traditional wineries on the Saar River with a history going back to1627 and beyond, our estate embodies Saar style wines with minerality and depth. We live and work with nature; it is our most precious treasure. Preserving the cultural landscape of our steep sites demands responsible and sustainable cultivation of our vine: careful pruning and working without insecticides, pesticides or herbicides. Our wines are treated with the same tender care that's extended to the grapes in our vineyards.

WEINGUT
REVERCHON

The monumental Bockstein" (Ram's Stone) vineyard in the town of Ockfen and our house vineyard "Herrenberg" (Gentleman's Hill) located just behind our estate in Filzen provide the best conditions for cultivating top-quality wines deeply reflective of their terroir. Our real pride and joy are the complex terroir wines with their great capacity for aging. Jewels in the crown of our Riesling collection are therefore the Grands Crus from the steep slopes of our historical sites Filzener Herrenberg (monopoly), Pulchen and the Ockfener Bockstein. Our estate wines are produced in the three typical local styles of trocken, feinherb and lightly fruity.

Weingut Reverchon Ockfener Bockstein Kabinett 2018

"Bright shots of lemon-lime acidity and a pristine grapefruit flavor mark this a zippy, light-footed Riesling. Just a shade off-dry, it's a delightfully puckering, nervy wine that finishes on a crystalline, mineral tone. Enjoy now–2028."

90pts

Wine Enthusiast '19

"The 2018 Ockfener Bockstein Kabinett Riesling Feinherb is clear, intense and spicy on the reductive but stony or slatey nose with its warm and ripe but discreet fruit aromas. Intense and piquant on the palate, this is a serious, well-concentrated and racy-piquant Riesling with a grippy character and juicy core. The finish is pretty intense and long. A promising Saar Riesling! Tasted in March 2019. Drink Date: 2023 - 2034."

87+pts

Wine Advocate 06/19

"This shows good cut to the flavors of quince and candied lime, with mineral elements emerging midpalate. Spice accents mark the finish. Drink now."

87pts

Wine Spectator '19

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