

JEANNETTE EGER



HERXHEIM AM BERG · PFALZ

WINE ESTATE JEANNETTE EGER

2016 RIESLING GOLDBERG 14,-€

2016 RIESLING FEINHERB 9,-€

JEANNETTE EGER WINES

The climate is, as well as the, in the Tertiary out of a primordial ocean developed limy clay, responsible for the special and typical aromes in the wines. They reflect their style depending vinyard site, variety and terroir.

The vineyards are, according to strict organic guidelines, cultivated without the use of insecticides or herbicides, and special care is paid to the tillage of the soil. Various forage legumes are planted between the vineyard rows to ensure a strong root environment, create a habitat for beneficial organisms and produce organic nutrients for the vine. Careful management of the leaf structure allows good ventilation of the vines to naturally keep them free of fungi.

During the grapes' maturation and harvesting, a thorough selection is made to ensure that only the best grapes enter the cellar. The remaining grapes are pressed and racked. Then the must is allowed to begin fermenting in temperature-controlled stainless steel tanks. After about two weeks, the initial fermentation has ended and the wine is left to mature on fine lees to fully realize its complex structure, depth and potential. It is left to ripen until late summer of the following year, when it is bottled.