



Balthasar Ress
EXPOSÉ

2005
Balthasar Ress
Hattenheimer Nussbrunnen
Riesling Spätlese

GRAND CRU

“Erste Lage” or “Grand Cru” denotes those wines from classified single vineyards that unmistakably reflect the influence of their microclimate and soil structure, and show especially high quality potential. Wines from these top sites are on a par with the finest international growths.

<i>Must weight [° Oechsle]:</i>	<i>100</i>
<i>Existing alcohol [% by vol.]:</i>	<i>9.84</i>
<i>Residual sugar [g/l]:</i>	<i>60.1</i>
<i>Acidity [g/l]:</i>	<i>7.1</i>

Producer

The producer is the renowned VDP wine estate Balthasar Ress. Founded in 1870 by the Rheingau hotelier Balthasar Ress, the wine estate numbers among the large, family-operated en-

terprises in the Rheingau today. Consistently high standards of performance and reliability have been hallmarks of the estate since its founding. Today the estate is run by Stefan and Christian Ress, who represent the fourth and fifth generations of the founding family.

Vintage

For Balthasar Ress, 2005 was one of the best vintages since 1971! The high ripeness levels were similar to those in 2003, but there was much more extract and much better acidity. The reason: above-average, sunny, albeit very variable, weather conditions. During the summer it rained just when needed. A “golden October” followed, during which ripeness and concentration increased at an extremely rapid pace.

Vineyard site

The Nussbrunnen vineyard in Hattenheim has a south-southeast exposure. The name derives from a “Brunnen,” or spring, that was once surrounded by nut trees. The source of the spring is still visible today. It lies well protected from cold northerly winds on the lower reaches of the slope, adjacent to the site *Wisselbrunnen*. Among the finest parcels of vines in the Rheingau is the 1. 6-ha/4-acre parcel within Nussbrunnen that is owned by the Balthasar Ress estate. Its special soil conditions, e.g. deep, loam-loess soils that guarantee an excellent water balance, as well as the prevailing microclimate, are among the reasons that Nussbrunnen is such a top site. These are the prerequisites that enable grapes to consistently yield top-quality wines.

Harvest

The grapes are selectively harvested by hand in several stages, then very carefully and gently transported to the cellar in 40-liter boxes that are manually emptied over the wine press, thus

making it possible to completely dispense with crushing and pumping.

Vinification

Spontaneous fermentation and aging take place in temperature-controlled stainless steel tanks with as little exposure to oxygen as possible, in order to preserve fruit aromas.

Grape variety

100% Riesling

Tasting notes

On the nose: delicate vineyard peach and apple aromas. Considerable sweetness underpinned by fruit acidity.

Helge Hagen, (Sommelier, Kronenschlösschen/Hattenheim)

Food affinities

Sautéed prawns on Asian vegetables.

Helge Hagen, (Sommelier, Kronenschlösschen/Hattenheim)

Aging potential

The wine should develop well until 2012-2013.

Helge Hagen, (Sommelier, Kronenschlösschen/Hattenheim)

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