

### Domäne Serrig - A private Estate

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

### Kabinett - not completely dry

- Harvesting: Hand-Harvest in early October, ensuring that only 100% healthy grapes were selected.
- Processing: Grapes were gently pressed and underwent a brief maceration phase.
- Fermentation: Slow and cool spontaneous fermentation.
- Aging: Matured on the lees for 10 months within stainless-steel tanks, 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
- Alcohol: 10,5 % abv.

### Serving recommendations:

- To fully savour the intricacies of our *Kabinett*, serve it at a 9°C, ideally in a voluminous glass, such as Bordeaux style.

### Tasting notes

- Embark on a sensory journey with lucid white fruit aromas entwined with subtle slate undertones. Experience Clear aromas of white fruit paired with fine hints of slate. Delicate and precise, almost weightlessly dancing on the palate. Vibrant in the mineral finish, animating and nimble with a piquant aftertaste.

