



# NEISS

## ABOUT OUR SINGLE VINEYARD WINES

In the Bockenheim district, we cultivate sites on the Schlossberg, Heiligenkirche, Sonnenberg and Vogelsang. In Kindenheim, our wines are grown on the Katzenstein, Burgweg and Vogelsang sites.

The soils of these Bockenheim and Kindenheim sites are all characterized by plentiful nutrients and a high limestone content. The prevalent cool climate of the northern Pfalz promotes longer ripening in the grapes; together with the mineral soil structure, it enhances the expressiveness of our wines. These are powerful bottles of elegant acidity and a nimble palate.

Across our portfolio, from the vineyard to the cellar, we believe in doing the work ourselves and by hand. That's why our hand harvest and grape selection are just as important to us as continual canopy management and vine pruning. Our grapes are our greatest treasure, and it's up to us to treat them as gently as possible. In the cellar, we use gravity to avoid the need to pump the wine from the press. We then indulge the wines with a slow, extended maceration that encourages them to develop their best aromatics. The cold soak applied to both white and red wines is another integral part of our gentle vinification.

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Tax No.: 27/234/71363 VAT ID Nr.: DE 148 471 328

Bank Details Sparkasse Rhein-Haardt IBAN: DE14546512400000113845 BIC MALADE51DKH  
RV Bank Rhein-Haardt IBAN: DE65545613100005407435 BIC GENODE 61 LBS



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## LAGENWEIN (SINGLE SITE)

### VINEYARD: BOCKENHEIMER SCHLOSSBERG

### CHARDONNAY TROCKEN BARRIQUE

*Recommended serving temperature: 7-10°C (45 - 50° F)*

### VINEYARD NOTES

Our Chardonnay vines thrive in the solid limestone soil and deep, sheltered location of the south-facing Schlossberg. The combination of plentiful warmth and advanced age of the vines here foster the exceptional body and power of our Chardonnay wines.

### VINIFICATION

The best and ripest grapes are destemmed by hand and spend at least 12 hours on the mash before pressing and transfer to French barriques or 500 l tonneaux of 75% new oak (Sylvin, Selection blanc). Fermentation is followed by four months of batonnage, which involves repeated stirring of the lees. The wine remains in cask until March of the following year, when it is bottled unfiltered.

### TASTING NOTES

A notably juicy wine with dominant fruit aromas and tremendous extract. Full-bodied with elegant notes of oak and powerful spice.

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