



# 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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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  
VOGELSANG**

## FRÜHBURGUNDER TROCKEN

*Recommended serving temperature: 16°C (61° F)*

## VINEYARD NOTES

Located in the north of Bockenheim, Vogelsang is characterized by strong portions of clay, loess, clayey marl and calcareous marl. The soil composition clearly influences the taste of the wine. The gradient reaches 65% here, affording the vines more than 1,800 hours of sunshine annually.

## VINIFICATION

The Frühburgunder grapes are harvested by hand, with yields reduced to 3000l wine per hectare. The wine matures for 18 months in barrique.

## TASTING NOTES

Subtle, smoky aromas of cedar, wrapped in a fruit-driven acid and rosehip, and accents of spicy licorice.

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