



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.

Weingut Neiss GbR · Hauptstrasse 91 · D-67271 Kindenheim
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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



NEISS



LAGENWEIN (SINGLE SITE)

**VINEYARD: BOCKENHEIMER
HEILIGENKIRCHE**

RIESLING TROCKEN

Recommended serving temperature: 7°C (45° F)

VINEYARD DETAILS

The stony, limestone hills above Bockenheim form the foundation for concentrated, full-bodied wines. The ancient Heiligenkirche site is named for the ancient chapel which still sits at its heart; its architectural style suggests origins dating back to the 14th century, but the first written mention of a sacred structure here can actually be traced back to at least the 7th century.

VINIFICATION

The Riesling grapes are harvested and selected by hand, resulting in about 5,000 liters per hectare. The wine is fermented in stainless steel.

TASTING NOTES

Delicate, tropical fruit aromas underscored with the reductive minerality of flint. A clear, compact structure with tremendous momentum on the palate and a long finish — not to mention a long future to come.

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