



# 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  
Tel. 0 63 59 – 43 2 7 · Fax. 0 63 59 – 4 04 76 · Email: [info@weingut-neiss.de](mailto:info@weingut-neiss.de)

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  
SONNENBERG, ALTE REBEN**

## RIESLING TROCKEN

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

## VINEYARD DETAILS

The southeast-facing Sonnenberg sits above the town of Bockenheim on highly calcareous soils with clayey veins. The mineral strength of these soils lends itself to wines of structure, power and a lush, complex palate.

## VINIFICATION

The small individual parcels on the Sonnenberg produce about 4,000 liters of Riesling per hectare of vineyard, all selectively hand harvested. The 35-year-old vines are the cornerstone of the exceptional quality of this remarkable wine. The must ferments in stainless steel tanks, as well as 4 months in large oak casks in some vintages.

## TASTING NOTES

Fresh quince aromas, underscored with candied ginger, reductive flint and deep spice. A nuanced, complex wine of outstanding cellarability.

Weingut Neiss GbR · Hauptstrasse 91 · D-67271 Kindenheim  
Tel. 0 63 59 – 43 2 7 · Fax. 0 63 59 – 4 04 76 · Email: [info@weingut-neiss.de](mailto:info@weingut-neiss.de)

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