



# NEISS

## ABOUT THE BOCKENHEIM ORTSWEIN

Weingut Neiss is located in the far northern reaches of the Pfalz, at the head of the German Wine Route. The Bockenheim vineyards feature powerful vines and stretch high above the banks of the Rhine, up to 250 m above sea level.

The prevalent cool climate in Bockenheim promotes longer ripening in the grapes and general character development in our wines. The cool climate of the northern Pfalz is accompanied by fresh, beneficial air currents in autumn which keep the grapes dry throughout their ripening period.

The Bockenheim soils are notably good at absorbing both warmth and water. This, as well as the high concentration of limestone, form the basis for the powerful minerality in the wines. As such, the climatic and geological growing conditions in Bockenheim are truly opportune for the vines of our village wines.

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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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## BOCKENHEIMER ORTSWEIN

## GRAUBURGUNDER TROCKEN

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

### VARIETY

Legend holds that this variety was introduced to Germany in 1711 by a merchant from Speyer named Johann Ruland, hence the name „Ruländer.“ Today there are over 5,600 hectares of Grauburgunder vines cultivated throughout Germany. The 1,400 ha in the Pfalz place it third, behind Baden and Rheinhessen. Grauburgunder thrives equally well in both the loessy and limestone-rich soils typical of the northern Pfalz.

### VINIFICATION

Grapes for the Grauburgunder are exclusively hand harvested. We produce about 5,000 liters of wine per hectare of vineyard. Most of the wine undergoes a controlled fermentation in stainless steel, with roughly 10% raised in oak casks.

### TASTING NOTES

Dominated by spice, with nuances of lemongrass and candied almonds, mild with a balanced and well-integrated acidity. A deliciously drinkable and varietally characteristic Grauburgunder.

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