



NEISS

ABOUT OUR PREMIUM WINES

Our best wines grow exclusively in the Glockenspiel and Burgweg sites. The singular composition of soil, slope, microclimate and vine selection come together with countless other individual factors to form the foundation for a grand wine. Made by hand in harmony with nature: that is what defines the character of our premium bottles.

Across our portfolio, from the vineyard to the cellar, we believe in doing the work ourselves and by hand. That's why hand harvest and grape selection is 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

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



PREMIUM WINES

VINEYARD: KINDENHEIMER BURGWEG

RIESLING TROCKEN

Recommended serving temperature: 8-10°C (46 - 50° F)

VINEYARD NOTES

The Burgweg site is located in the shelter of an old quarry, giving rise to a distinctive microclimate. Riesling vines thrive in the near-ideal conditions here, from its elevation and exposure to the wind to the limestone-rich and warmth-absorbing soil.

VINIFICATION

The grapes are harvested by hand, with yields reduced to 3,500 l per hectare. We allow the Riesling Burgweg to macerate for at least eight hours to promote optimal extraction of the secondary aromas, which are essential for the power and body of the wine. They are then released to market no earlier than September of the year following harvest.

TASTING NOTES

Brioche and sweet honey, juicy raisins and grapes with a salty minerality. A full-bodied, concentrated wine with exceptional momentum on the palate.

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

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