



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

SPÄTBURGUNDER TROCKEN

GLOCKENSPIEL (KINDENHEIMER VOGELSANG)

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

VINEYARD NOTES

Our Spätburgunder vines thrive in the Kindenheimer Vogelsang site, which sits at 200 m of elevation in a location characterized by cool winds and long ripening times. Taken together with the calcareous subsoil, the site offers ideal conditions for the cultivation of Spätburgunder, a notoriously demanding grape in terms of climate and soil.

VINIFICATION

Selective hand harvest, producing about 3,000 liters of wine per hectare of vineyard. Aged for 18 months in French barrique and bottled unfiltered to preserve the wonderful, natural flavors in the wine. We release the Spätburgunder on to the market no earlier than the second year following harvest.

TASTING NOTES

Typical varietal characteristics: dark red, full bodied and velvety, with subtle spice and notes of red currant. Elegant and long with a fine acidity.

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