



WINEMAKER

Peter Mertes

FARMING

Sustainable

VARIETALS

Riesling

FEATURES

Screw cap

ABV

10%

AVAILABLE SIZES (L)

0.750



Peter Mertes

Riesling Spatlese 'Platinum'

GERMANY, MOSEL, BERNKASTEL-KUES



WINERY OVERVIEW

Peter Mertes has been a family-run business since its establishment in 1924. At a time and place where beer had long been established as the preferred drink of the people, a German winemaker from the Mosel River wanted as many people as possible to share his passion for wine. He came from a wine family whose winemaking expertise can be traced back to the 12th century, and he founded his own winery and gave it his name: Peter Mertes.

Since 1953 the various vineyards that belonged to the family of Peter Mertes were consolidated and run under one central management. Over time, the wine estate expanded and currently comprises more than 148 acres, making the Peter Mertes Family Vineyards one of the largest wine estates along the Mosel River. Today, it remains a family-run winery in the fourth generation with a total of 400 employees.

Decades ago, the company began implanting water saving measures. They installed cisterns in the floor of the tank cellars to collect fresh water from hills above in efforts to reduce the need for tap water. In dry spells, the water serves as natural cooling for the cellars. On the roof of the new warehouse a photovoltaic system was installed in 2009.

The winery's philosophy is characterized by the passionate vision of the late company founder: "Wine is simply supposed to taste good and contribute to the enjoyment of life."

VINEYARD

Mosel vineyard

TERROIR

Slate soil

VITICULTURE

Classic "late harvest" Spatlese – the later harvest lets the grapes dry and ripen on sunny autumn days, which increases the intensity of the fruit and the flavors. We select the best growers in the Mosel who meet the strict standards our winery has put in place and hand select grapes by wine type.

VINIFICATION

All wines are checked in our state of the art laboratory to ensure stability. High tech bottling lines also guarantee gravity and pressure fillers that fully displace oxygen and ensure a CO2 blanket protects the wine for longer shelf life. Last but not least, wines are stored in a state of the art cellar.

TASTING NOTES

On the palate there is tremendous balance with the acidity offsetting the sweetness into a very cleansing finish. A great lunchtime wine that is light and very versatile with many types of cuisine.

