

NIK WEIS

ST. URBANS-HOF



WEINGUT NIK WEIS – ST. URBANS-HOF

TRADITION AND COMMITMENT

For generations wine has been central to the Weis Family, and their deep respect for the traditions of their region has always been the guiding principle in the production of the St. Urbans-Hof wines. Their highest priority is to maintain the ecological balance of the vineyards, led by their strong conviction that the fragile unity of viticulture and nature must be recognized and respected.

HISTORY

Nikolaus (Nik) Weis is the third generation of the Family to tend vines since his Grandfather, Nicolaus Weis founded the St. Urbans-Hof estate in 1947. Nicolaus was awarded the prestigious title “Oekonomierat” (Chancellor of Agriculture) in 1969 for his dedication to the wine culture of the country and his name and title have become a suffix to the estate’s name. Nik’s father, Hermann Weis, carried on the Family’s tradition and today Nik oversees the estate’s 40 hectares in the Mosel and Saar.

From early age on Nik involved himself in every aspect of the work at St. Urbans-Hof, from propagating vines at the estate’s own nursery to cultivating the vineyards and making wine. After obtaining a degree in viticulture and enology at the Institute of Geisenheim - Germany, one of the world’s leading viticultural and enological universities, Nik broadened his experience by working and studying in Champagne, California, Canada’s Niagara Peninsula and the Nahe Region in his native Germany. Armed with these valuable experiences, Nik has established St. Urbans-Hof as one of the leaders in quality and innovation among German wineries.

PHILOSOPHY

Riesling is Germany’s signature white grape variety, and known in its homeland as “The King of Wine Grapes”. It produces the most intense and flavorful wines of all white varieties. Recognizing this, Weingut Nik Weis – St. Urbans-Hof grows and vinifies its wines exclusively from this noble grape. The estate produces year after year Rieslings that capture the individual terroirs of the estate’s vineyard sites. Together with his vineyard manager Hermann Jostock, Nik works the vineyards according to the principle that every wine must be a true expression of its origin. In Nik words, “the highest quality wines are a result of hard work during an entire year. Careful soil cultivation, precise shoot positioning, leaf thinning, crop reduction, hand-picking and late harvesting are all fundamental procedures taken in order to ensure that the wine reflect the character of the land on which it is grown.” Weingut Nik Weis - St. Urbans-Hof employs traditional methods of vine growing and winemaking, which have been used for centuries in the Mosel and

Saar valley, some of them even dating back to Roman times. The vines in the top sites are trained onto the traditional single post “heart-binding” system, whereby the canes are tied in the shape of a heart. Only organic fertilizers are used to maintain the natural balance of the soil. Most importantly, to achieve intense and well-structured wines, yields are kept at low levels. For optimal flavor development, leaves are thinned and grapes are harvested as late as possible to achieve maximum ripeness. To ensure optimal fruit quality all grapes are handpicked and carried from the vineyard in traditional shoulder-mounted containers, called “Hotten”.

While every effort is made to obtain the best possible fruit from the vineyard, the same detailed attention is given to the treatment of the grapes by cellar master Kai Hausen and Rudolf Hoffmann. After the grapes are lightly crushed, they remain on the skins for a short period to facilitate the complete release of aromas into the juice. After this maceration, the pulp of skins and juice is gently pressed and fermented in stainless steel tanks at cool cellar temperatures to fully capture the aromas, flavors and delicate natural spritz of the Riesling grape. The wines are then transferred to traditional 1000 liter ‘Fuder’ barrels where they remain on the fine lees for several months, before they are lightly filtered and bottled.

FACTS AND FIGURES

Owner/ General manager	Nik Weis
Cellar masters	Kai Hausen, Rudolf Hoffmann
Vineyard manager	Hermann Jostock
Size (cultivated area)	40 ha
Variety	nearly 100% Riesling
Age of vines	average age: 60 years oldest years of planting: late 1890ies and 1905
Annual production	300.000 bottles
Grand Cru vineyards	Ockfener Bockstein (Saar) Piesporter Goldtröpfchen (Mosel) Leiwener Laurentiuslay (Mosel) Mehringer Layet (Mosel) Schodener Saarfeilser Marienberg (Saar)
Soil	blue, grey and red slate
Plant density	up to 9.000 vines/ha
Trellising system	traditional single posts and VSP (vertical shoot positioning)
Harvest technique	100% handpicking
Cellar technique	Fermentation with indigenous yeasts in stainless steel tanks and large German oak barrels (“Fuder”)