

WEINGUT PETER LAUER

AYLER KUPP GROSSE LAGE 'UNTERSTENBERG' FAß 12 **TF**

ORIGIN

Ayl, Saar (Mosel), Germany

WINE TYPE & VARIETIES

White wine, Riesling. This is what Florian would call "TF", Trocken bis Feinherb, i.e. just above the legal sugar level of Trocken. Around 12 g/l.

VINEYARD

Unterstenberg, which is a sub-parcel to Grand Cru Ayler Kupp. The steep Unterstenberg is located at the bottom on the eastern slope of Kupp.

SOIL

Mostly grey-blue slate.

AGE OF VINES

Up to 100-120 y/o, planted around 1900, some on original rootstock.

VITICULTURE

Practicing organic. Low yields, maximum 30-35 hl/ha.

VINIFICATION

Whole bunch-pressing, spontaneous fermentation in stainless steel & fuder, long lees ageing. Stirring can occur depending on vintage

1830 marks the start for the production of wine in the Lauer family. 1956 becomes a significant year since it is then when many of the best vineyards in the original Ayler Kupp falls into the hands of the family, such as Unterstenberg, Neuenberg, Saarfeilser and others. Today the 9,5 hectares of vines are comprised of some of the best steep sites in the whole of Saar. 2005 Florian Lauer graduated from his oenological and viticulture studies at the École Nationale in Montpellier. Since 2006 it is Florian Lauer with his father Peter Lauer (II) that are the heads of operation.

Since Florian's overtaking the wines have constantly been improving and today it is valid to say that Florian has perfected his style focusing on dry and off-dry wines, or rather dry-tasting wines one should say. Florian is a "non-interventionist" – meaning that no pesticides or herbicides are used, wines go through lengthy and cool spontaneous fermentations, they are filtered but not fined. Wines are fermented in old oak fuder or tanks of fibre glass and stainless steel. Occasionally Florian performs lees stirring on his top-end wines. All efforts at Lauer are then multiplied with the factor of old vines, the majority being over 50 years, and out comes some of the regions very best wines. Lauer's wines are fine chiselled, crystalline, extremely pure and delicate.

Vineyards, or Terroir if you will, is what is most important to Florian – he has become somewhat of a custodian of old vineyards. During his years at the estate he has put big efforts in not only maintaining the legacy of the vineyards he took over but also re-cultivating old abandoned sites that historically are legendary, Schonfels and Lambertkirch being two – Schonfels being abandoned since the 90's was completely overrun by bushes, trees and other vegetation – luckily some old (100+ years!) vines could be saved. If you ask Florian why, he does not have a clear answer, he just says that it feels wrong to see these old prime sites being forgotten. Other top sites Florian farms are Kern, Stirn, and Kupp itself.



VIN EST. 2012

Deciphering the label: Faß numbers, T, TF, F - it is clear that Terroir is of massive importance at the estate and a long tradition of single vineyard-bottlings exist - many single plots within the renowned vineyard of the original Ayler Kupp are also bottled individually. 1971 new German wine laws came into place. These stated that the name “Ayler Kupp” no longer was exclusive for the hill of Kupp but rather all vineyards in the village of Ayl. Furthermore, stating any specific vineyard plot was, crazily, prohibited. Ever since Florian’s grandfather, Peter (I), the estate has fermented the same vineyard in the same barrels and bottling them thereafter. When labelling the wine’s true origin no longer was legal Lauer began to put out the number of the barrels on the labels to communicate which site the wine came from. Ever since Florian’s first vintage he has been fighting the law to regain the right to label wines with single parcels – 2014 he beat the law and from that date it was once again allowed to put out single parcel names.

On the labels one can also spot “T”, “F” or “TF” – this is simply to indicate the level of sweetness in the wines:

- T = Trocken
- F = Feinherb
- TF = A combination of the two, the wines taste lies between a trocken and a feinherb

