

2017

Castle Neuschwanstein – Winter Scene

Rheinhessen Riesling Qualitätswein

Variety: Riesling

Origin: Rheinhessen, Germany
The Rheinhessen region is Germany's largest wine growing region. Its beginnings go back to the Romans who already planted vines along the banks of the Rhine River. It enjoys the climate of a protected basin and is an area with some of Germany's warmest and driest climate. Overall, it has low precipitation, warm summers and mild winters. Riesling is grown on approx. 9,400 acres, which represents 14% of the total vineyards.

Vintage Note: 2017 was a demanding year with capricious weather conditions such as severe frost in late April, a too dry late spring and early summer, followed by a historically early harvest and historically low yields. Grapes were harvested at excellent ripeness levels. Wines are intense, fruit driven with very good structure.

Winemaking: Grapes from selected vineyards have been chosen to produce this Riesling. Gentle pressing, strict purification of musts, fermentation with selected yeasts under temperature controlled conditions, storage in stainless steel tanks until bottling.

Wine Analysis: Alc. 10.0 % vol.
Residual Sugar 32.0 g/l = 3.2 %
Acidity 7.0 g/l

Winemakers Tasting Note: This fine Rheinhessen Riesling has a perfect balance of fruitiness and crispness with hints of exotic fruits. A refreshing experience.

Food Matches: It ideally pairs with grilled fish, salads, light Thai-food, chicken and any kind of white-meat-dishes.
Serve well chilled.

