

2018 Dachshund Rheinhessen Riesling Qualitätswein

Variety:	Riesling
Origin:	<p>Germany, Rheinhessen.</p> <p>This is a carefully crafted wine from the German Rheinhessen region. Vines are grown along the rolling hills of the Rhine River. Rheinhessen, the largest German wine-growing area has a more than thousand-year-old tradition of wine-growing.</p> <p>Rheinhessen enjoys the climate of a protected basin. It is an area with some of Germany's warmest and driest climate. Overall, it has low precipitation, warm summers and mild winters.</p> <p>In Rheinhessen Riesling is grown on approx. 9,400 acres, which represents 14% of the total vineyards. It is predestined for Rheinhessen's relatively cool climatic conditions where a long ripening period allows it to develop its fine fruity aromas and to ripen to perfection in the late autumn sunshine.</p> <p>The Riesling vines for Dachshund are grown on loess soil. Riesling is a slow-ripening grape variety that is highly terroir specific.</p> <p>Like the Riesling, Dachshunds are clearly influenced by their place of origin. Amusing, clever, affectinate and brave, they are cunning rascals at heart and very curious creatures.</p>
Vintage Note:	2018 was an exceptionally warm and dry year. Few occasional rain showers end of summer were very welcome. The harvest conditions were simply perfect and grapes were picked at excellent ripeness levels. The wines are charmingly aromatic, fruit driven and very well balanced.
Winemaking:	Gentle pressing, strict purification of musts, fermentation with selected yeasts under temperature controlled conditions, storage in stainless steel tanks until bottling.
Wine Analysis:	Alc. 9.5 % vol. Residual Sugar 32 g/l Acidity 7 g/l
Winemakers Tasting Note:	<p>The wine is full flavored with both pear and citrus fruit aromas. Stimulating on the palate, as well fresh and fruity it has a nice sweetness balanced with the typical crisp Riesling acidity and a long- lasting finish.</p>
Food Matches:	<p>Enjoy a glass of this clever little hound with friends.</p> <p>It is also ideal for pairing with lighter or spicy cuisine, i. e. salads, BBQ'd chicken and Asian dishes. Serve well chilled.</p>

