

Riesling Ried Kirnberg 2014

Terroir: Kirnberg / primary rock, weathering stone

Age of Vines: 25 years

Harvest date: 15th and 16th of October 2014

Vinification:

The grapes get crushed before pressing and the juice ferments cooled in stainless steel tanks. After 4 weeks on the lees and filtering the wine got bottled in spring 2014.

Analysis:

alcohol: 12,0 % vol

acidity: 9,1 g/l

residual sugar: 7,5 g/l

extract: 25,1 g/l

Notes:

great nose of peach and apricots, well balanced, good structur, yellow tropical fruit, sweet touch in the end,

Recommended to:

fish, salad, soup, pizza, chicken, pasta, goat cheese, beef

