

Riesling Reserve Ried Kirnberg

Terroir: Kirnberg / Primary rock,
weathering stone

Age of vines: 30 years

Date of harvest: 5th of November 2014

Vinification:

The grapes get crushed before pressing and the juice ferments cooled in stainless steel tanks. After a long settling time to get harmony and balance, the wine got filtered and bottled in may 2015.

Analysis:

alcohol: 13,0 % vol

acidity: 7,1 g/l

residual sugar: 1,7 g/l

dry extract: 24,7 g/l

Notes:

Stone fruit, peach, well balanced, mineralic touch, honey, elegant and smooth, aging potential

Recommended to:

Fish, green salad, pizza, chicken, pasta, goat cheese

