



<u>type:</u>	Riesling trocken Burgweg
<u>growing region:</u>	Pfalz
<u>single vineyard:</u>	Weisenheimer Burgweg
<u>soil profile:</u>	loess and clay soil
<u>yield:</u>	1800l/ha
<u>alcoholic level:</u>	13,3 % Vol.
<u>residual sugar:</u>	1,6 g/l
<u>acidity:</u>	7,3 g/l
<u>vinification:</u>	selected grapes graduated manual harvest short mash holding time cooled fermentation in big wooden casks
<u>winedescription:</u>	Scent of subtropical fruits and ripe peaches. On the palate you can find enormous spice and much glaze together with a ripe acidity. The gentle wood- and tannin-accent add to a very good ageing ability. Its fulminant length with its very mineral finish make this top-wine a great experience.
<u>drink temperature:</u>	12° C
<u>food recommendation:</u>	lobster, fillet, stewed rabbit