



<u>type:</u>	Riesling QbA trocken Hahnen
<u>growing region:</u>	Pfalz
<u>single vineyard:</u>	Weisenheimer Hahnen
<u>soil profile:</u>	loess
<u>yield:</u>	3300l/ha
<u>alcoholic level:</u>	13,66 % Vol.
<u>residual sugar:</u>	1,8 g/l
<u>acidity:</u>	8,5 g/l
<u>vinification:</u>	selected grapes graduated manual harvest short mash holding time cooled fermentation in high-grade steel tanks
<u>winedescription:</u>	Much exotic in the bouquet. Aroma of subtropical fruits and ripe peaches. The juicy acidity and the marked terroir give this Riesling structure and grip. Its beautiful length with its very mineral finish make this wine a taste-event.
<u>drink temperature:</u>	12°C
<u>food recommendation:</u>	lobster, fillet, salmon in sesam-crust on fennel-orange-salad