

type: Riesling QbA feinherb

growing region: Pfalz

soil profile: loess

alcoholic level:11,19 % Vol.residual sugar:15,8 g/lacidity:7,9 g/l

<u>vinification:</u> manual harvest

healthy grapes directly manufactured cooled fermentation in high-grade steel tanks stopped fermentation to keep natural fructose

winedescription: scent of fine fruit-aroma of full ripe peaches,

passionfruit, apples and citrus fruits.

Fantastic acid and residual sugar combination.

A delicious table wine.

drink temperature: 10°-12° C

food recommendation: asian cuisine

fish-filet with lemongrass