



<u>type:</u>	Riesling QbA trocken vom Löss
<u>growing region:</u>	Pfalz
<u>soil profile:</u>	loess
<u>alcoholic level:</u>	12,29 % Vol.
<u>residual sugar:</u>	6,1 g/l
<u>acidity:</u>	7,9 g/l
<u>vinification:</u>	selected grapes graduated manual harvest short mash holding time cooled fermentation in high-grade steel tanks
<u>winedescription:</u>	An elegant Riesling with clear profile. The composition of a pleasant acidity with the scent of full-ripe citrus fruits, peaches and ananas and the fine fruit-sweatness give distinction to that classic Riesling. Because of its' typical minerality this Riesling prepares a long-lasting finish in spite of its' freshness and easiness.
<u>drink temperature:</u>	10° -12°C
<u>food recommendation:</u>	prime boiled beef, asian kitchen, poultry ragout, palatinate specialities