



2014 RIESLING QUALITÄTSWEIN FRUITY-SWEET

With its mineral bouquet complemented by typical fruit aromas such as green apple and citrus, this well balanced Riesling is great as aperitif or to pair with your cheese platter.

Quality: Qualitätswein b.A.
Grape Variety: 100 % Riesling
Taste: fruity-sweet
Winemaker: Dr. Rowald Hepp and team

Analyses: Alcohol: 10.5 % vol.
Residual Sugar: 43.1 g/l
Total Acidity: 8.4 g/l

Terroir: The soil is a mixture of Taunus quartzite, argillaceous shale and calcareous loess soil. Our vineyard slopes are all south facing, allowing them to capture the best sunshine. The Taunus mountain range offers protection from the northern winds with its forests and creates the ideal conditions for our vines.

Vintage: On September 29th we began harvest with our long experienced team of pickers. The first batch registered 85° Oechsle and we were pleased to have juicy, intensive and long lasting flavor.
The health of the grapes and the diversity of aromas allowed us to alter the finishing process with longer time on the mash and various mash fermentations.

Vinification: 100 % stainless steel

Serving Suggestion: Goes well with a wide array of foods. Ideal with pork or chicken served with a rich and tasty sauce or try it with spicy noodle or rice dishes.

