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| <u>type:</u> | Riesling feinherb |
| <u>vintage:</u> | 2020 |
| <u>growing region:</u> | Pfalz |
| <u>soil profile:</u> | several |
| <u>alcoholic level:</u> | 11,68 % Vol. |
| <u>residual sugar:</u> | 14,2 g/l |
| <u>acidity:</u> | 6,1 g/l |
| <u>vinification:</u> | manual harvest healthy grapes directly manufactured cooled fermentation in high-grade steel tanks stopped fermentation to keep natural fructose |
| <u>winedescription:</u> | scent of fine fruit-aroma of full ripe peaches, passionfruit, apples and citrus fruits. Fantastic acid and residual sugar combination. A delicious table wine. |
| <u>drink temperature:</u> | 10° -12° C |
| <u>food recommendation:</u> | asian cuisine fish-filet with lemongrass snacks |