



2017

WELSCHRIESLING

Qualitätswein dry

alcohol: 12,5 % by vol.
residual sugar: 2,5 g/l
acidity: 6,5 g/l
screw-cap

Soil & Vineyard

black earth
Kaiserwinkel, planted in 1990

Production

harvested in early September;
subsequently pressing;
temperature controlled cool fermentation;
aged in stainless steel

Character – versatile accompaniment to food

light straw yellow;
very refreshing aroma like ripe apple,
honeydew and quince;
on the palate very fruity with apple and kiwi, dry
with fresh acidity

Wine & Food

goes well with poultry, fish, asparagus and
fresh cheese, also delicious as an aperitif;
recommended serving temperature: 6°C
enjoy till 2021