

WELSCHRIESLING QUALITÄTSWEIN 2017



ALCOHOL: 12,5 %
RESIDUAL SUGAR: 1,0 g/l
ACIDITY: 5,5 g/l

TYPE OF GRAPE:

Welschriesling

VINIFICATION:

Fermented in stainless steel vats.

Drinking temperature: 8-10°

CHARACTERISTICS:

Sweeping nose of green and yellow apples, with scent of hay and summer meadow, some white bread rind, invitingly open built; grassy-cool freshness, matching acidity, stimulating dry finale, varietal and very balanced summer wine.

OUR RECOMMENDATIONS FOR THIS WINE:

vegetable and fish dishes, appetizer, salad with fried goat cheese