



## **WORLD PREMIUM Riesling 2019**

## Vintage report

Germany's largest wine growing area "Rheinhessen" has been affected for the second year with really warm weather. The vines sprouted a week earlier than normal, but the process slowed due to a cool May. June accelerated the growth again and the grapes have been affected by sunburn. The main harvest was finished within three weeks and lasted until the beginning of October. The late summer weather produced very healthy and ripe grapes.

## Characteristics

↓ fine stonefruit aroma, refreshing apple tarte note
⇔ typical and fruity with moderate acidity level
♀ fish dishes, pasta with light sauces, suhsi, solo

Riesling

Rheinhessen

## Facts

Grape Variety Appellation Vinifikation

Selected wines with high quality levels and the use of modern cellar techniques in the production.

Alcohol	Residual Sugar	Acidity
11 %vol	21 g/l	6.7 g/l

Art.No. VA12-19

