

## Riesling semidry 2017




### Producer

Founded in 1136 by cistercien monks, the Kloster Eberbach is producing 238 hectares of the most popular vineyard sites in the Rheingau region

### Vintage report

The year started extremely cool with temperatures in the double-digit negative range. However, spring came early in the middle of February and the vines sprouted out early, so flowering happened approx. 14 days before average. After a very wet spring followed a short summer heat period in June and July with a very high humidity. Summer storms and a hailstorm at night on the 1st of August heavily damaged some of the vines. Due to the wet late summer and autumn, the risk of rot increased. Because of this, the harvest started earlier this year than ever before. On August 1st the first grapes were harvested.

### Characteristics

-  stone fruit aromas like peach, apple, citrus notes
-  harmonious, well-balanced
-  solo, salads, snacks

### Facts

Grape Variety	Riesling
Terroir	Blend of 100 % Riesling from the Kloster Eberbach vineyard sites.
Appellation	Rheingau
Vinifikation	Single bow

Alcohol	Residual Sugar	Acidity
9.7 %vol	17.1 g/l	7.8 g/l

