

FINESSE Riesling semidry 2019




Producer

The traditional estate is owned by the Eser family and located in the Rheingau region. They're a member of the VDP association and the CHARTA group.

Vintage report

Due to a very warm April, shoots of Riesling vines started on April 27th. Summer months followed with heat records of up to 40 °C (104°F). The result was partial sunburn damage to the pea-sized Riesling berries. Due to constant sunny weather, the harvest of Riesling grapes started on September 25 and continued until October 11. With good ripeness and balanced acidity we were able to bring a small but very good harvest to the cellar. Due to the weather, we were unfortunately unable to harvest any botrytis-infected grapes and therefore could not produce any noblesweet premium wines.

Characteristics

-  sweet and concentrated fruit aroma
-  well-integrated acidity, juicy with a creamy texture
-  light meat, poultry, seafood

Facts

Grape Variety	Riesling
Terroir	Quartzite and chalky loess, mineral-rich soil
Appellation	Rheingau
Vinifikation	Gentle and individual treatment

Alcohol	Residual Sugar	Acidity
11 %vol	16 g/l	8.1 g/l



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