

FINESSE Riesling semidry 2018




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

We look back on one of the warmest years ever measured in the Rheingau. The year started with high temperatures in April and early sprouting of the vines about two weeks earlier than the 30-year average. In the high summer months of July and August there was a prolonged heat period with almost continuous temperatures of 30 to 35 °C. Rainfall in mid-June was almost nonexistent. This year neither hail, storms or fungal diseases could negatively affect the quality of the grapes. Due to the early maturity, our Rieslings could be harvested during the period from September 17th to October 5th. Healthy grapes and dry weather brought us a relaxed autumn with qualities from QbA to the finest selection. The highlight of the harvest was the selection of a few Botrytis infected berries, which brought a high-quality Trockenbeerenauslese. We remained in suspense until January 22, 2019, when we harvested an ice wine, Johannisberger Goldatzel. This perfected the exceptional vintage of 2018.

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	14.6 g/l	7.2 g/l



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