

FINESSE Riesling semidry 2021


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

The 2021 vintage started cold and wet with temperatures up to -11°. April and May were rainy and frigid, which led to a delayed budding of the vines. The blossom also started seven days later than usual. Moderate temperatures and precipitations marked the summer. Previous cold weather conditions pushed the maturity of the grapes backward. The above-average temperatures and dry weather provided a conciliatory end to the viticultural year during September. Therefore, the Riesling harvest could be completed from the 6th to 21st October.

Characteristics

 yellow fruits, citrus notes

 concentrated residual sugar, fine fruits

 Curry, Burger

Facts

Grape Variety	Riesling
Terroir	quarzit and chalky loess, mineral soil
Appellation	Rheingau
Vinifikation	gentle treatment

Alcohol	Residual Sugar	Acidity
10.5 %vol	17 g/l	9 g/l



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