

H Riesling 2016

DR. HERMANN // MOSEL, GERMANY



HARVEST & VINTAGE NOTES

VITICULTURE

Vineyard: Erdener Herrenberg, Kinheimer Rosenberg and Löslicher Försterlay

Soil Type: Grey and blue slate.

Vine Age: Between 10 and 40 years old.

Irrigation: none

Harvest Date: October

VINIFICATION

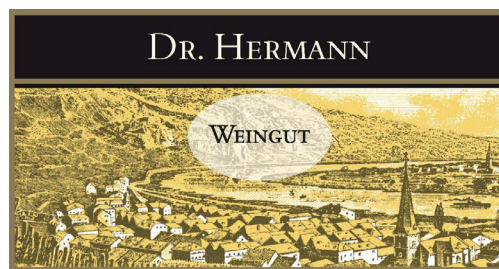
The grapes are hand harvested at optimum ripeness, the must is fermented in stainless steel tanks and the wine is bottled young in order to retain its freshness, this vintage was bottled in February 2016.

Color: Light yellow green

Nose: Scents of herbs and stone fruits.

Palate: Sweet, fresh, fruity with a lively acidity.

Other: This wine is ideal for spicy food especially spicy Asian cuisine, the light and fresh acidity is such that it may be enjoyed on its own.



WINEMAKER: Christian Hermann

GRAPES: 100% Riesling; vine age between 10 and 40 years old

ALCOHOL: 9.5%

RESIDUAL SUGAR: 50.2 g/L

TOTAL ACIDITY: 8.5 g/L

TOTAL PRODUCTION:
5,000 cases X 12/750ml

