

Riesling Trocken 2016

DR. HERMANN, MOSEL, GERMANY



HARVEST & VINTAGE NOTES

VITICULTURE

Vineyard: Erdener Herrenberg

Soil Type: Mainly blue slate with some red slate and clay.

Vine Age: 16 to 21 years old.

Irrigation: none

Harvest Date: End of October

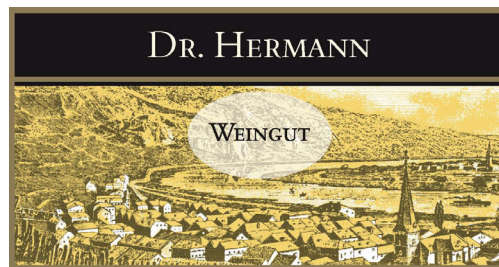
VINIFICATION

The grapes are hand harvested and come from the Erdener Herrenberg vineyard. Harvested at optimum ripeness, the must is fermented in stainless steel tanks then the wine is kept on the lees for four months.

Color: Light yellow

Nose: Scents of peach, lime and tangerine with tender mineral and herbal notes.

Palate: Clear, fine and fruity, fine acidity, well balanced, mineral (slate) notes, long finish. Light yellow green; splendid bloom perfume intermingled with small white peach aromas; the palate is tightly knit and has acid structure rich in finesse; exuding delicate hints of lemon; vivid and vibrant with a vigorous finish that comes back in a wave of stone fruit flavors.



WINEMAKER: Christian Hermann

GRAPES: 100% Riesling; vine age between 16 and 21 years old

ALCOHOL: 11.5%

RESIDUAL SUGAR: 8.5 g/L

TOTAL ACIDITY: 7.5 g/L

TOTAL PRODUCTION:
500 cases X 12/750ml

