

Brauneberger Riesling 2016

WEINGUT GÜNTHER STEINMETZ, BRAUNEBERG, GERMANY



HARVEST & VINTAGE NOTES

HARVEST NOTES: High class Quality wine harvested from a single vineyard site “Brauneberger Mandelgraben”

WINEMAKING PROCESS: Hand-picked grapes from 45-year-old vines. Cool fermented in stainless steel

TASTING NOTES: Intense, but still very fine minerality, and strong lemon-citrus driven acidity.

VINE AGE: 45-year-old vines

SOIL TYPES: Brown-Blue-Grey slate stones mix



GÜNTHER STEINMETZ

WINEMAKER: Stefan Steinmetz

GRAPES: 100% Riesling

ALCOHOL: 10.5%

TOTAL ACIDITY: 8.7 g/L

TOTAL SULPHUR: 132 mg/L

RESIDUAL SUGAR: 9 g/L

ANNUAL PRODUCTION:
833 cases x 12/750ml

RELEASE DATE: May 28th, 2017

