

Piesporter Treppchen Riesling 2016

WEINGUT GÜNTHER STEINMETZ, BRAUNEBERG, GERMANY



HARVEST & VINTAGE NOTES

HARVEST NOTES: Harvested late, from very steep, old slate stone terraces.

WINEMAKING PROCESS: Fermented over a long period and aged more than 6 months in stainless steel.

TASTING NOTES: Very ripe yellow fruits, including grapefruit, honey melon and hints of citrus.

VINE AGE: 90-year-old ungrafted vines

SOIL TYPES: Silver and grey slate stone



GÜNTHER STEINMETZ

WINEMAKER: Stefan Steinmetz

GRAPES: 100% Riesling

ALCOHOL: 11.5%

TOTAL ACIDITY: 8 g/L

TOTAL SULPHUR: 144 mg/L

RESIDUAL SUGAR: 20 g/L

ANNUAL PRODUCTION:

108 cases x 12/750ml

RELEASE DATE: May 28th, 2017

