

DREISSIGACKER

EXPERTISE

2010 Westhofener Aulerde Riesling trocken



Origin	Rheinhessen
Grape variety	Riesling
Vinification	<ul style="list-style-type: none">- skin contact up to 36 hours- spontaneous fermentation- 100 % wooden barrel- long time on the lees- organic wine (DE-Öko-022)
Tasting notes	<p>„Particularly enchanting with its fragrance of ripe apple, banana and pineapple. Very juicy!“ <i>Lidwina Weh, Chefsommelier im Hotel Louis C. Jacob</i></p>
Analysis	<p>13.0 % vol. alcohol</p> <p>1.1 g/l residual sugar</p> <p>6.2 g/l acidity</p>
Serve at	11 – 13° C
Formats available	750 ml

For export-prices and condition and for any more information please contact our export partners:

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