

DREISSIGACKER

EXPERTISE

2015 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	„Fine and expressive. Minerality, acidity, wild herbs and delicate wood nuances.“
Analysis	13.0 % vol. alcohol 0.5 g/l residual sugar 9.1 g/l acidity
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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