

DREISSIGACKER

EXPERTISE

2011 Bechtheimer Geyersberg Riesling dry



Origin	Rheinhessen
Grape variety	Riesling
Vinification	<ul style="list-style-type: none">- skin contact for up to 48 hours- spontaneous fermentation- 40 % wooden barrel (1.200 litres)- 60 % stainless steel- long yeast storage- organic wine DE-ÖKO-022
Tasting notes	<p>„Mango, papaya, white flowers, herbs and a touch of honey – bomb of aromas.“ <i>André Grunert, Head-Sommelier der Mook-Group in Frankfurt</i></p>
Analysis	<p>13.5 % vol. alcohol 3.2 g/l residual sugar 5.4 g/l acidity</p>
Serve at	11 – 13° C
Item number	56

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

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