

DREISSIGACKER

EXPERTISE

2012 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- 90 % stainless steel- 10 % wooden barrel (1.200 litre)- organic wine (DE-ÖKO-022)
Tasting notes	<p>„Great play of fruit sweetness and acidity, dried cabbage and a fantastic spectrum of ripe yellow fruits.“</p> <p><i>Andre Grunert, Head-Sommelier of Mook Group, Frankfurt</i></p>
Analysis	<p>13.0 % vol. alcohol</p> <p>1.6 g/l residual sugar</p> <p>5.9 g/l acidity</p>
Serve at	10 – 12° C
Item number	56

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

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