

2017 RIESLING MORSTEIN TROCKEN

12,5 % vol. ALC | 5,3 g/L RS | 7,4 g/L ACIDITY

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| CLASSIFICATION | Herkunft – Big Bottles |
| GRAPE VARIETY | Riesling |
| VINEYARD SITE | Westhofener Morstein |
| GROUND DESCRIPTION | Clay, Limestone |
| CRAFT | Spontaneous fermentation in stainless steel |
| TASTING | <p>"Full-bodied nose with plenty of ripe apricot, grape scent, lime and papaya, very good on the palate, citrus, exotic fruit, but also mineral notes, nice, ripe acidity, full-bodied, very well built, with a lot of pull to the goal, great length great mature." " - falstaff</p> <p>"Ripe yet very cool and delicate with aromas of rain-soaked leaves and flowers. For a site that tends to give big and bold wines, this is rather sleek with fine peaches and a hint of mint. The acidity is very crisp, but well balanced by the discreet tannins. Long, clean finish. Drink or hold." - Stuart Pigott für James Suckling</p> |
| RATINGS | <p>92 Pts. - falstaff 93 Pts. - James Suckling</p> |