

2017 WESTHOFENER RIESLING

12,5 % vol. ALC | 8,5 g/L RS | 6,0 g/L ACIDITY

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CLASSIFICATION	Herkunft – Late Release
GRAPE VARIETY	Riesling
VINEYARD SITE	Westhofener Benn Westhofener Kirchspiel
GROUND DESCRIPTION	Limestone marl Loess -Clay
CRAFT	Partly spontaneous fermentation
TASTING	<p>„Yes, grapefruit can smell this ripe and taste this subtle. Concentrated and polished, but at the long finish, the chalky minerality gives this precisely delineated contours. Drink or hold. Screw cap.“</p> <p>– Stuart Pigott for James Suckling</p> <p>"In the nose mineral, flint, with some dried apple, lemon balm and mint. On the palate gripping acidity, enamel and fine bright fruits: peach, mirabelle, lime, compact and well balanced, good structure, nice length." - falstaff 2019</p>
RATINGS	<p>90 Pts. - falstaff</p> <p>93 Pts. – James Suckling</p>