



## Gutsriesling trocken

QbA Pfalz, Dr. Bürklin-Wolf, 2017

750 ml

Art. nr. 15034717

Pale golden yellow with bright green tinge. Nose of green apple and pear with a hint of apricot. On palate the wine is full and lively. Good balance between acid and fruit. A good value Riesling with moderate complexity.

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|----------------------|---|
| Origin:              | <b>Germany / Pfalz / Wachenheim</b>   |
| Place name:          | <b>Wachenheim, Ruppertsberg, Deidesheim und</b>   |
| Grape variety:       | <b>Riesling</b>   |
| Maturity:            | <b>3 to 4 years</b>   |
| Serving temperature: | <b>10 to 12 °C</b>  |
| Drinking suggestion: | <b>Italian antipasti, Bouillabaisse, Scaloppine di vitello al limone</b>                          |
| Vinification:        | <b>fermentation of entire grape, fermentation in steel tank, fermentation at low temperatures</b> |
| Harvest:             | <b>hand-picking with simultaneous grape sel</b>   |
| Maturation:          | <b>in steel tank, partly in wooden barrel/foudre</b>  |
| Bottling:            | <b>filtration</b>   |
| Volume:              | <b>12.0 %</b>   |



**Certified organic or biodynamic wine**



**Vegan**