

2018er KALLFELZ RIESLING Hochgewächs Medium Dry



Grape

Riesling is the most noble white grape with the best storability. A harmonic acidity structure and filigree character are a feature of the Rieslings from the Albert Kallfelz winery.

Origin and Terroir

Most important element in the steep slopes is the slate. The dissolved minerals are the determining sensorial element.

Quality

KALLFELZ Hochgewächs. A high quality that has to meet very special sensorial requirements of the Chamber of Agriculture. One of our winery's bestsellers.

Description

Refreshing, spicy notes and a fine smell of herbs. A strong Riesling with a fruity and juicy taste. Fine aromes of fruit paired with mineral components.

Consumption

Optimal consumption temperature: 8° C
Suits for Asian dishes, ham, curry, ginger and any spicy food.

Values

Alcohol: 11.5 % vol
Acidity: 6.1 g/l
Residual sweetness: 15.50 g/l