

## 2018er KALLFELZ RIESLING Hochgewächs

-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 GUTSWEIN  
Whitewine from our best region.

### Description

Riesling from the steep slopes with a fine slate mineral taste and aromes of white peaches, fine citrus and green apples. It features juicy fruit components with a well-balanced acidity which give it an elegant finish.

### Consumption

Optimal consumption temperature: 8 °C  
It is perfect for starters, light fish dishes and green salad.

### Values

Alcohol 11.5 % vol  
Acidity: 6.2 g/l  
Residual sweetness: 8.4 g/l