

GROISS

AUF DER HENNE RIESLING RESERVE



VARIETIES:

100% Riesling.

VINEYARD:

Auf der Henne.

SOIL:

White Gravel.

AGE OF VINES:

30+.

HARVEST:

Selective harvesting by hand at beginning of November.

HANDLING:

12 hour maceration on the skins. Gentle pressing. Fermented in stainless steel with vineyard yeasts. Aged 10 months on full lees until bottling.

ANALYTICS:

Alcohol content 12.5 % vol., dry.

TASTING NOTES:

- Cold and lively fruit aromas
- Apricot
- Melon
- White blossom
- Fresh hay and spices
- Mineral and tight on the palate
- Juicy fruit
- Grapefruit through onto the finish
- Straight, tight and precise on the palate

SERVE WITH:

Perfect with Asian Cuisine where sweetness, acidity and spicy aromes melt to one



Certified Organic