

GROISS

BRAITENPUECHTORFF RIESLING



VARIETIES:

100% Riesling.

SOIL:

White Gravel and Quarz.

AGE OF VINES:

30+.

HARVEST:

Selective harvesting by hand. Gentle pressing without stems. 10 hour maceration on skins. Fermented with vineyard yeasts and neutral yeasts in stainless steel. Aged on full lees until bottling.

ANALYTICS:

Alcohol content 12.5 % vol., dry.

TASTING NOTES:

Cold and lively fruit aromes, apricot, melon, white blossom, fresh hay and spices, mineralic and tight on the palate, juicy fruit, grapefruit till the finish. Straight, tight and precise on the palate.

SERVE WITH:

Perfect with Asian cuisine where sweetness, acidity and spicy aromas melt into one!



Certified Organic