



Riesling BIN 168

Vineyards

This semi dry Riesling is produced exclusively from Riesling grapes grown in the Mosel region. The area is known for its steep sloping vineyards overlooking the river. The northerly latitude of the region allows for up to 15 hours of sunlight daily during the growing season, which increases ripeness levels of the grapes. The grapes are typically harvested beginning in late September through October, when the grapes are at their peak level of flavor and ripeness.

Winemaking

To retain the delightful freshness Riesling is so cherished for, our wines are "cool" fermented at about 15°C (56-60°F) using both natural and cultured yeasts. Beforehand, the must is pre-clarified, which contributes significantly to helping us produce the purest expression of Riesling.

Once fermentation is complete, the wine is allowed to remain on the fine lees (spent yeast) until mid-February or so, which adds structure and complexity.

Tasting notes

Pleasantly dry while still offering excellent fruit. Penetrating notes of yellow peach, along with crisp green apple and pear combine to form this delightful wine. Zesty acidity adds structure and helps maintain excellent balance through the brisk and bright lingering finish.

Served chilled (10°C/50°F), this wine is quite versatile - excellent as an aperitif or with a host of lighter fare, including broiled seafood, poultry and mild cheeses.

87 points – Best Buy! *Wine Enthusiast* – October 2016

While the nose reveals only faint whiffs of apples, nuts and brambles, the palate of this off-dry Riesling is crisply concentrated with fresh red apples and tart peaches. It's not a deeply persistent wine, but finishes brisk and bright.

Analytical data

alc. by vol.	: 11%
residual sugar	: 16.6 gr/l
acidity	: 7.8 gr/l



330mm blue Schlegel flute; BVS closure