



RIESLING „1“ 2017

Qualitätswein b.A.



2017



Mosel



Blue Devonian Slate



Riesling 100%



Dry



Alk: 11,0% vol | Zucker: 8,0^g liter | Säure: 8,0^g liter



Contains Sulfite



750 ml



10° - 12° C



Now - 2029



Not yet rated



H Ü L S

STEILLAGEN-CHARAKTERWEINE

FOOD RECOMMENDATION

Beet and Beef Tartar, Raw Quail egg, Horseradish and Nasturtium

Citrus Cured Hamachi, Puffed Rice and Ruby Grapefruit

TASTING NOTES

Scent of citrus fruits, green apple, white pepper and flint stone. Lively, refreshing, balanced. Fresh finish with a long lasting slate mineral impression.

VINIFICATION

100% healthy grapes were crushed softly and macerated briefly on the aroma and mineral-rich grape skins. Thereafter, the must was fermented with its indigenous yeast under cool environment conditions, so that the multi-faceted, fruity aromas of the wine could develop perfectly. Carefully finished in stainless steel tanks and partly in large wooden barrels with a long aging on the fine-lees followed the fermentation and characterize this delicately fruity, nuanced wine.

H Ü L S

WEIN EXPERTISE



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