



## AUSLESE Riesling 2018

Prädikat Wine of Germany



2018



Kröv | Steffensberg



Blue Devonian Slate



Riesling 100%



Fruity sweet



Alc: 7,5% vol | Sugar: 118,3 g/liter | Acidity: 6,7 g/liter



Contains Sulfites



375 ml, 750 ml, 1500 ml



12° - 14° C | 50° - 54° F



Now - 2050



Not yet rated



# H Ü L S

STEILLAGEN-CHARAKTERWEINE

### FOOD RECOMMENDATION

Foie gras tarte with gel and compote of wild strawberries & Thai Long Pepper

Crèmeux of mango & lychee with elderflower yoghurt & white chocolate banana ice cream

### TASTING NOTES

Aroma of ripe peach, pineapple, mango, passion fruit and flint. Dense, powerful, multi-faceted with an animating fruit-sweetness and acidity interaction.

Tremendously complex on the palate with a very long-lasting finish.

### VINIFICATION

Botrytis-infected grapes were selected with particular attention, gently milled and briefly macerated on the aroma and mineral rich berry shells. Thereafter, the must was fermented slowly and very cool spontaneously, so that the multi-faceted, fruity aromas of the wine could develop perfectly.

Gentle aging in a stainless steel tank and a long maturation on the fine lees followed the fermentation and shape this complex, nuanced wine.

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Markus Hüls | Moselweinstrasse 44 | 54536 Kröv | Germany



Fon: +49.6541.8189369 | Fax: +49.6541.8167926 | E-Mail: [kontakt@weinguthuels.de](mailto:kontakt@weinguthuels.de) | Web: [www.weinguthuels.de](http://www.weinguthuels.de)