



KABINETT Riesling 2022

Prädikat Wine of Germany



2022



Kröver Steffensberg



Blue Devonian Slate



Riesling 100%



Fruity sweet



Alc: 7,5 % vol | Sugar: 52,4 ^g liter | Acidity: 9,0 ^g liter



Contains Sulfites



750 ml, 1500 ml



12° - 14° C | 50° - 54° F



Now - 2045



Not yet rated



H Ü L S

STEILLAGEN-CHARAKTERWEINE

FOOD RECOMMENDATION

Scallop cardamom tataki, lemon jam & parsnip crunch

Golden mackerel tartare with sesame salt, hash brown, Jerusalem artichoke, Cironé cream and lemon zest

TASTING NOTES

Scents of red apple, pink grapefruit, pomelo and white pepper. Finely fruity, juicy, complex, dense and multi-layered. Animating interplay of fruit sweetness and acidity with a long mineral aftertaste.

VINIFICATION

100% healthy, non-botrytis-infected grapes were lightly crushed and briefly macerated on the aromatic and mineral-rich berry skins. The must was then fermented spontaneously, slowly and coolly, so that the multi-faceted, fruity aromas of the wine could develop perfectly. Gentle aging in stainless steel tanks and long aging on the fine yeast followed fermentation and characterize this delicately fruity, complex wine.

H Ü L S



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