



Riesling

Grapes: 100% Riesling

Appellation: Germany

Notes: Our winemakers went through the vineyards to determine the day of picking. Ripe, healthy grapes were harvested mid of October. The warm temperatures throughout the summer and the long vegetation period allowed the grapes to accumulate complexity. The grapes were rapidly transported to the winery in custom-made stainless steel gondolas. Then the grapes were pressed gently and cooled down to 41°F to allow the heavier matter to settle naturally leaving behind a clean juice with enhanced fruit definition. The juice was then fermented, using yeast cultures from the old and new world, but also traditional German yeasts, at low temperatures of 57-61°F for approximately 4 weeks in stainless steel. The wine was then left on the fine lees until February, which added texture and structure to the wine.

A long ripening period allows the grapes to develop a complexity of flavors and aromas reminiscent of peaches and apricots, with a subtle twist of lemon.

Food Pairing: The vibrant aromatic character of Carl Reh Riesling makes it a perfect partner to dishes such as chicken saté with spicy peanut sauce or pan fried prawns with lemon and coriander.

Serving: Serve 46-48°F

Alcohol by Volume: 9.5%

Residual Sugar: 30 g/l

Total Acidity: 7.5 g/l

Formats: 750ml/12 bottles
1.5L/6 bottles

Wine-Makers: Philipp Closheim and Christian Hirsch

