

WEINKELLEREI, TRIER - GERMANY

Riesling 2019 Rheinhessen

Vineyards

Produced exclusively from Riesling grapes grown in the Rheinhessen region, which lies along the left bank of the Rhein river between the villages of Worms and Bingen. It is the largest of the 13 German wine regions and is comprised of hilly countryside largely devoted to vineyards.

The northerly latitude of the region allows for up to 17 hours of sunlight daily during the growing season, which increases ripeness levels of the grapes. The grapes are typically harvested beginning in mid-September when the grapes are at their peak level of flavor and ripeness.

Winemaking

After crushing, the grape must is pre-clarified and then fermented using assorted, natural and cultured yeasts, which help enhance the fruit component and add complexity. The wines are "cool" fermented at approximately 15°C (56-60°F) to retain the freshness and vigor of the Riesling grape and enhances the natural fruitiness of the wine.

Once fermentation is complete, the racked wine is allowed to remain on the lees for a prescribed amount of time to gain additional structure and complexity.

Tasting notes

Fruity and refreshing, offering crisp green apple flavors, notes of fresh peach and a solid core of zesty lemon-lime, which provides nice structure. The wine has moderate intensity with good balance and just a touch of sweetness.

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.

Ratings/reviews

86 2018 Riesling – Rheinhessen

Delicate white blossoms perfume this juicy, easy-drinking Riesling. Soft lemon acidity and a candied green-apple tone make it approachable and juicy but the finish is refreshing. Drink now.

Wine Enthusiast – Apr. 2020

- 2017 vintage rated 88 points
- 2016 vintage rated 89 points Best Buy!

Analytical data

alc. by vol. : 11%

residual sugar : 27,5 gr/l

acidity : 8 gr/l



330mm brown Schlegel flute; Stelvin/BVS closure