

Grapes
100% Riesling

Region/Appellation
Baden, Germany

Alcohol by volume
12.00%

Residual Sugar
1.6 g/l

pH
2.99

Total Acidity
5.98 g/l

Drinking Window
2024 - 2025

Tasting Guide



Tasting note printed
22/02/2025

Riesling Baden Germany

2023 6x75cl

Winemaker Notes

Fruity and Floral on the nose, citrus, mirabelle-plum and orange blossom all shine through. It has a taut, mineral structure, lovely roundness and is fresh with a very long finish.

Vineyard

Riesling grapes grown on Granitic and arkose sandy soil with a Granitic subsoil. Harvest is Hand with sorting of the grapes.

Winemaking

Direct pressing without destemming (pneumatic press). Cold static settling followed by fermentation in temperature controlled stainless steel vats (16-20°C). Maturing In stainless steel vats on the fine lees for 12 months

Vintage

Another atypical year, marked by record temperatures and drought. Hard work was required in the vineyards, and vigilance right to the end. Tasting the first juices confirmed that were to have a great vintage. The juices are clean and precise, and have retained a great deal of freshness despite the hot, scorching summer. The 2023 vintage promises the typical character and minerality of our schist wines.

Food match

Grilled and Roasted White Meats

Serve with asparagus, goats cheese and shellfish

