

## 2017 DEIDESHEIMER RIESLING VDP.ORTSWEIN DRY



VDP.Ortsweine must be vinified from grapes, which come from one place. As a traditional winery from Deidesheim, it is important for us of course, to uphold the flag for the homeland. So the grapes for our Deidesheimer Riesling come exclusively from our single sites (VDP.Erste Lage and VDP.Grosse Lage) in Deidesheim.

### WINE

A classic Riesling of the Mittelhaardt with the typical fruit expression, which arises only on Buntsandstein: citrus, stone fruits and fine herbal flavors. Taut and fresh acidity.

### SOIL

White and yellow variegated sandstone.

### HARVEST

Selective hand-picking end September 2017.

### YIELD

approx. 40 hl/ha

### VINIFICATION

Carefully fermented and aged in a double piece barrel (2.400l) without any fining or other technical measures. Racking after 8 months yeast storage.

### CAN BE STORED

until 2027

### FOOD PAIRING

Grilled fresh water fish, like trout meuniere with potatoes and parsley. Freshly cooked meals with herbs and curd cheese. Summer Vegetables.

### SERVING TEMP.

approx. 8-11°C

### ALCOHOL

12.5 Vol. %

### ACIDITY

6.8 g/l

### RESIDAL SUGAR

1.0 g/l

### ITEM NO

1737

