2017 No9 Riesling dry

THIS WINE has everything a Riesling needs.

Fruit and acidity that, combined with extracts, make for wonderful aromas and flavours. This wine proves that you don't need to be afraid of Riesling.

Soil
20% loess loam and 80% limestone

Site
Frankweiler Kalkgrube

Harvest
At the end of October selective picking of only the healthiest grapes

Yield
80 hl/ha

Winemaking
After gentle pressing of the grapes, the fresh must was slightly clarified. The sponrtaneous alcoholic fermentation took place in stainless steel tanks at cool temperatures. The wine was left on the lees until the bottling.

Storage potential
5-8 years

Pairings
Enjoy this wine alfresco – great with light summer cuisine, or with any type of white meat or fish.

Serve at
Ca. 8-10 °C

Analysis

Alcohol	12.5%
Residual sugar	8.3 g/l
Acidity	8.5 g/l

T&H Weinhandels GmbH Am Stahlbühl 76833 Frankweiler Germany
Tel. +49 6345 94 966 95 Fax +49 6345 5202 Email info@tina-pfaffmann.de website www.tina-pfaffmann.de