



LOCATION

Germany > Rheingau

VARIETY

Riesling

WINEMAKER

Markus Roll & Stephan Snger



SCIENCE

ABV: 12.00%

SUGARS: 5.30 g/L

TOTAL SO₂: 47 mg/L free SO₂
Max.100 mg/L total SO₂

TOTAL ACIDITY: 7.60 g/L

Riesling Trocken Rheingau QbA

EXPERIENCE

NAME: Trocken means dry, Rheingau is the region where the grapes are grown, and QbA stands for "Qualttswein bestimmter Anbaugebiete", which translates to "quality wine from a specified region."

CHARACTER: The R.E.S.S. Riesling is dry with an expressive nose of orange blossom, white peach, crisp apple, lemon-lime, and a touch of flinty smokiness. A fine balance of acidity, minerality, and structure is followed by a bone-dry finish.

ENJOY WITH: A great aperitif. This wine pairs well with many international cuisines like Indian, Thai, and Persian. It loves fresh summer and spring flavors and can handle a little spice. Perfect with spicy chicken wings or sandwiches.

BEST RESULTS: Serve chilled at 40-46° F, within 3 to 4 years of the vintage.

EXPRESSION

FERMENTATION & EXTRACTION: After harvesting, the grapes spend 4 hours with a cold maceration before being pressed. Fermented spontaneously in stainless steel tanks. This approach preserves the typical varietal character of the wine and keeps it fresh and eminently drinkable.

ELEVAGE: Settled and aged in stainless steel tanks on the lees 4-6 months until the following February.

FINING & FILTERING: The wine is clarified with a traditional diatomaceous earth filter to remove larger solids, followed by a gentle cross-flow filtration immediately before bottling to guarantee ultimate clarity, purity, and microbial stability in the bottle. Vegan.

SULFUR: Small, measured doses are added to protect the must and wine from oxidation. The first minimal addition of 10 ppm occurs right at crush, followed by 50 ppm after the wine has settled. Before bottling, a precise chemical analysis is performed to ensure long-term stability in the bottle.

SOURCE

FARMING: Sourced from EU certified organic vineyards throughout the Rheingau. Previous vintages were from the Rheinhessen. The Rheingau is a compact ribbon of steep, uniform, south-facing riverbank slopes.

LAND: South-facing slopes are composed of loess and clay loam at lower levels, and on the upper slopes, a rockier composition of slate, quartzite, and phyllite. Rheingau's moderate continental climate develops into a long Fall season that produces wines of exceptional elegance and longevity.

VINE: Younger vines, with the majority of the vines being planted in the early 2010s.

HARVEST & PRODUCTION: Mechanically harvested to provide the best value, with 2500 cases produced.

