

DR. HERMANN WINES H RIESLING



100% Riesling. Light yellow green color. Aromas of herbs and stone fruits. Sweet, fresh and fruity with a lively acidity. Ideal for spicy food, especially spicy Asian cuisine. The light and fresh acidity is such that it may also be enjoyed on its own.

The soil is grey and blue slate. The vines are between 10 and 40 years old. Irrigation not used in the vineyards. The grapes are hand harvested at optimum ripeness, the must is fermented in stainless steel tanks and the wine is bottled young in order to retain its freshness.

Founded over 400 years ago in Mosel, Germany. Dr. Hermann Winery, the Riesling-Estate, is 16 acres and managed by the father and son team of Rudi and Christian Hermann. Their philosophy is that quality starts in the vineyard with restrained pruning, hand harvesting, natural and careful cultivation of vineyard soil. The result is beautiful, elegant wine from some of the most famous vineyard sites in the world. The Hermanns specialize in Riesling grown on steep rock slopes of the famous vineyards of the Erdener Prälat, Erdener Treppchen, and the Ürziger Würzgarten. All of their vineyards grow exclusively on old vines—ungrafted Riesling vines, which deliver beautiful, complex Riesling wines.

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Tasting Note:

DR. HERMANN WINES RIESLING TROKEN

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Shelf Talker:

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