

Riesling!

2018 Riesling Feinherb

VDP.GUTSWEIN

“Feinherb”, or medium-dry, Riesling has a long tradition in the Nahe and at Gut Hermannsberg (founded in 1902 as a Royal Prussian Domäne). Our vibrant 2018 Riesling feinherb is extremely juicy and easy to enjoy thanks to the combination of only 10.5% alcohol with a hint of natural unfermented grape sweetness and a very bright acidity for this remarkably ripe vintage. The sourcing of the grapes, primarily from our top vineyards with their diverse stony soil types, has given the wine a wide spectrum of aromas ranging from lemon zest and apple to passion fruit and a hint of ripe mango.

And, if you taste it carefully, you’ll also find plenty of minerality that accentuates the wine’s freshness. In spite of its lightness, the 2018 Riesling feinherb loves all manner of spicy cuisines, regardless whether their heat comes from chili, curry powder, ginger or pepper. It also makes a great companion for egg plant, pumpkin and squash dishes.

Both before and after the meal it gives pure Riesling pleasure in the unique Gut Hermannsberg style!



Classification VDP.GUTSWEIN	Alcohol 10,5 %
Taste medium- dry	Residual sugar 18,0 g/l
Grape variety Riesling	Residual acidity 7,1 g/l
Yield 65 hl/ha	Drinking temperature 6-10 Grad
Exposition mostly south	Ageing potential 2019 – 2022
Vinification 100% stainless steel	