



Carl Ehrhard Riesling Kabinett “Berg Roseneck”



Varietal: 100% Riesling

Appellation: Rudesheim, Rheingau.

Alcohol %: 12

Acidity: gr / liter

Residual Sugar: gr / liter

Ph:

Tasting Notes: This is an aromatic, lithe, yet intense Riesling with pure fruit flavors and delicate minerality. It is off dry, but the sugar is not sweet like candy, but fresh like ripe fruit. The finish is balanced by gentle acidity.

Vinification: The Roseneck vineyard is named for the Rosenhecken or rose hedges that grow on its rocky edges. The vineyard has two very distinct sections. This wine is produced from the western side where the slopes are very steep and composed of quartzite and red slate. As evidenced here, this part of the vineyard produces more delicate, mineral driven wines. Select grapes are hand-picked. Fermentation occurs spontaneously and naturally from ambient yeasts. This slow, gentle transformation lasts around seven weeks until the cold winter temperatures stop it naturally, leaving around 50 grams per liter of natural sugar. The wine is then filtered gently and bottled.

Food Pairing: A perfect aperitif or companion with Asian foods and aged cheeses.

Accolades

2022 **93** pts Wine Enthusiast.



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