



THEODORUS

RIESLING GUTSWEIN FRUCHTIG RIESLING ESTATE WINE FRUITY

Vintage: 2008

Quality: Qualitätswein bestimmter Anbaugebiete
(German quality wine produced in specified regio)

Site: Pfalz – aus besten Weinbergslagen der Pfalz
(Palatinate – out of the best vineyard site of the Palatinate)

Soil: loessloam and bunter

Article-no.: 161

Yield per hectar: 70 Hectolitres

Alcohol(actual.): 11,68 % Vol.
Acidity: 7,5 g/l
Residual Sugar: 17,5 g/l

Fermentation, Maturing and Storage:

cold fermentation until max. 16°C, cooling to maintain the own residual sugar, continuing storage until the middle of December, treatment exclusively with lowest quantities of bentonite

Comment:

spicy residual sugar, ample – fresh fruit like citrus and orange, crispy but harmonious acidity

Drinkability: 2009 - 2013

Drinking Temperature: 9-11 °C

Food & Wine:

a fruity drinking companion to small dishes and finger food, a wine to accompany asparagus, light summer dishes, seafood and fish dishes of all kind, even excellent for Asian cuisine

Awards:

Silberner Kammerpreis 2009
IWC – Int. Weinwettbewerb London 2010 – Bronze Medaille