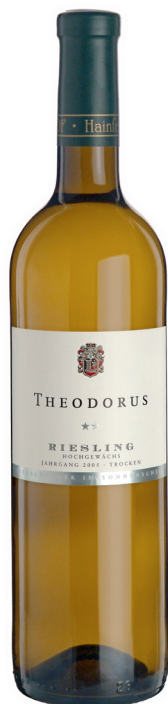




THEODORUS

RIESLING HOCHGEWÄCHS ★★ TROCKEN



Vintage:	2009
Quality:	Qualitätswein bestimmter Anbaugebiete, Hochgewächs (German quality distinction)
Site:	Sieboldinger Im Sonnenschein Auf'm Berg 220-230 m over NN
Soil:	shell limestone, (Muschelkalk), brash with heavy loam, tertiary clay and marl, low gradient
Article-no.:	182
Official Quality	
Control no.:	5 035 089 001 10
Yield per hectar:	55 Hektoliter
Alcohol(actual.):	14,00 % Vol.
Acidity:	6,9 g/l
Residual Sugar:	5,0 g/l

Fermentation, Maturing and Storage:

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

Comment:

for the Riesling the typical peach and passion fruit, the freshness of citrus, orange and gooseberry

Drinkability: 2010 - 2014

Drinking Temperature: 9-11 °C

Food & Wine:

excellent to accompany asparagus, light summer dishes, seafood and fish dishes of any kind and even the Asian cuisine

Awards: Silberner Kammerpreis 2010