

Riesling QW Trocken Pfalz - Ruppertsberger



The Producer:

The wines, predominantly Riesling, from vineyards around the village of Ruppertsberg and neighbouring villages have a particular reputation for quality, and the area is home to some of Germany's historically most important estates. Since the 1980s the Pfalz region has led the way on the making of dry (trocken in German) wines and the majority of the Pfalz's wines are now made in this style. The Ruppertsberger Weinkeller Hoheburg, although founded in 1968 has its origins going back over 100 years. The Hoheburg name refers to a local medieval castle built on an old Roman fortress.

The Wine:

Grape(s): 100% Riesling
 Area: From the co-operative's vineyards around Ruppertsberg in the Pfalz
 Vines per ha.: 5,000 per ha.
 Yield: 102 ha/hl
 Av. age of vines: 15 years old
 Vinification: There is a 4 week fermentation at 18°C
 Ageing: The wine is aged in stainless steel vats until bottled in December.

Tasting Notes:

- Soft rounded slightly aromatic nose. The palate is typical of Riesling with bags of flavour, a crisp edge and elegant finish.
- The Riesling grape is one of the world's greatest and arguably one of the most under-rated varieties. This dry version illustrates the point. Soft rounded slightly aromatic nose. The palate is typical of Riesling with bags of flavour, a crisp edge and elegant finish.

Code: 5500
 ABV: 13%
 Pack: 6*75cl
 Vegan: Yes
 Vegetarian: Yes
 Closure: Screwcap

