

**SOLITÄR**  
**2015 RIESLING TROCKEN**



<b>PRODUCTION AREA:</b>	A selection of grapes from some of the top vineyard sites in Germany's Mosel region.
<b>GRAPE VARIETIES:</b>	100% Riesling
<b>STYLE:</b>	QbA, dry style
<b>DESCRIPTION:</b>	<b>Color:</b> Pale gold <b>Bouquet:</b> Aromatic, with scents of apricot and peach <b>Taste:</b> Fresh fruit flavors perfectly balanced by a dry finish and mineral character
<b>VINIFICATION:</b>	Grapes are hand harvested in mid-October and undergo a gentle crush. The juice is fermented for four weeks in stainless steel tanks then bottled under Stelvin closure to preserve its fresh, youthful character.
<b>ANALYSIS:</b>	alcohol: 12.0% by volume acidity: 8.1 g/l residual sugar: 9.0 g/l
<b>AGING CAPACITY:</b>	5-10 years
<b>SERVING SUGGESTIONS:</b>	Enjoy on its own or with a range of light appetizers and seafood dishes, asian cuisine, summer salad, barbecue.