



IPHOFER KALB RIESLING KABINETT BB

VARIETAL COMPOSITION: 100% Riesling

VDP CLASSIFICATION: Ortswein (sourced from superior soils that originate from a village's best vineyards and are planted with grape varieties typical of their region)

ALCOHOL CONTENT: 12%

RESIDUAL SUGAR: 16.9 g/l

ACIDITY: 7.8 g/l

TASTE: Medium dry

VINIFICATION: The grapes are harvested by hand and processed as gently and carefully as possible. Here, centuries-old wine traditions are employed alongside modern technology. Vinification of the wine takes place in stainless steel tanks.

TASTING NOTES: The winemakers were rewarded for their patience after the long maturation phase and late harvest of the Riesling grapes by the clear, radiant style of this Kabinett wine. It has a balanced interplay of diverse fruit flavors and subtle acidity, with particular notes of young citrus and freshly picked peaches.

FOOD PAIRINGS: Poultry, Asian cuisine

SERVING TEMPERATURE: 10° C

