



IPHÖFER RIESLING QBA TROCKEN BB

GRAPE VARIETALS: 100% Riesling; Riesling, the "King of White Wines," requires Franconia's sunniest vineyards. In terms of climate, this elder statesman of the grape varieties claims the best, sunniest, southern exposed slopes. Riesling wines fascinate because of their elegance, spirit, abundance of nuance, and an invigorating fruity acidity. Due to a long maturation period and a late harvest, the character and qualities of the wine unfold in perfect harmony. In peak years, premium Auslese, Beerenauslese, and Trockenbeerenauslese substantiate the worldwide reputation of this variety.

VDP CLASSIFICATION: Gutswein

ALCOHOL CONTENT: 12.5%

RESIDUAL SUGAR: 6.7 g/l

ACIDITY: 7.5 g/l

TASTING NOTES: The Riesling rewards the patience of the winemaker with its clear, radiant, and balanced yet playful variety of fruit aromas and a subtle acidity.

FOOD PAIRINGS: This wine blends particularly well with seafood, shellfish, white meat, or delicate cream sauces, in addition to beef, lamb, chicken, and all sorts of vegetables.

SERVING TEMPERATURE: 10°C

NOTE: Contains sulfites

