

	2009	 100% Riesling	<u>Terroir</u> ✓ Soil: volcanic, granite ✓ Sun exposure: NE, NS ✓ Altitude: 150m-250m
	 12,5%  Pale straw, clear, bright.  The nose shows a range of intense youthful aromas of lemon, and orange blossom and is starting to develop the typical Riesling petrol notes.  The palate is clean, dry and refreshingly acidic. Mineral notes surrounded by flavours of pink grapefruit, peach and delightful floral notes. Finishes wonderfully fresh with excellent length.  Typical German food, semi-sweet sauces, pork meat and spicy food <u>Awards</u> Descorchados: 90pts (09)		
<u>Technical Analysis</u> ✓ pH: 3,10 ✓ Total Acidity: 8,7g/l ✓ Residual Sugar: 5,1g/l	<u>General Characteristics</u> ✓ Handpicked during the second and third week of April ✓ Whole bunch pressed ✓ Fermentation at 12°C for 3 to 4 weeks ✓ Bottled in January 2010		