RIESLING

AROMATIC WHITE GRAPE
DRY TO SWEET STYLE
SUSCEPTIBLE TO BOTRYTIS/NOBLE ROT

CLIMATE
- COOL
- MODERATE
- WARM

FLAVOR
LIGHT TO PRONOUNCED

JUST-RIPE GRAPES
APPLE, PEAR, LEMON, LIME

EXTRA-RIPE GRAPES
PEACH, APRICOT, MANGO, PINEAPPLE, DRIED FRUIT apricot/raisins

FROM AUSTRALIA
LIME, PEACH, PETROL

ON THE PALATE

	DRY	OFF-DRY	MEDIUM	SWEET
SWEETNESS	●	●	●	●
ACIDITY				●
BODY	●	●	●	●

LOW / LIGHT — MEDIUM — HIGH / FULL

MATURATION Unoaked - inert vessels (stainless-steel) to preserve its floral aromas
Off-dry/medium by removing yeast or by adding sterile grape juice (Süssreserve)

BLENDING Single varietal, rarely blended

GERMANY
Regionally Labelling Terms in Germany:
- Landwein
- Qualitätswein
- Prädikatswein
  - Kabinett
  - Spätlese
  - Auslese
  - Eiswein
  - Beerenauslese (BA)
  - Trockenbeerenauslese (TBA)
- Trocken
- Halbtrocken

GERMANY
- MOSEL: north latitude, south/facing slopes, stony soil, river reflection | light body, medium sweet, very high acidity
- Rheingau: north bank of river Rhine, south-facing slopes | dryer, more body than Mosel wines,
- Pfalzt: close to France border, protected by mountains | similar to Riesling made in Alsace

ALSACE
- One of the driest, sunnier region of France | typically dry, pronounced aromas, and flavor intensity.
  Ripe citrus, stone fruit, vibrant blossom | medium body, high acidity.
  Grand Crus can age for decades | (honey, dried fruit) | VENDANGES TARDIVES sweeter styles

AUSTRALIA
- Eden Valley, Clare Valley: high altitude, moderate climate
  dry with flavor of lime, peach, blossom and petrol (gasoline)