



# HARETER

## Welschriesling 2019



### Characteristics

With good water and nutrition conditions, the Welschriesling is a very fertile sortiment. It is used in various different ways. For example, Welschriesling is useful in the production of sparkling wine, as well as Trockenbeerenauslese (a sweet wine) as well as house wines. The Welschriesling captivates the wine lover with its fruity aroma of apples and mandarins. Its light, yellowish-green colour harmonises perfectly with its liveliness.

Maturation: dry

Alc.: 12,5%

Optimum serving temperature : 10-12°C Acid: 5,8 g/l

Ready to drink: 2020-2025

Residual sugar: 1,0 g/l

### Vineyard

Bühl

### Winemaking

The grapes were picked by hand. After quality control the grapes were put in the grapes. The fermentation and storage took place in steel tanks

### Dining Recommendations

Welschriesling is suitable for pairing with both cold and warm entrees. However, it is also a good accompaniment to summer salad and light fish dishes.