



## 2014 Riesling Spätlese dry



Vintage: 2014

Country: Germany

Growing Area: PFALZ

Estate: Anselmann, Edesheim/Pfalz



Grape variety: 100 % Riesling

Type of Wine: Still white wine



Quality classification: QmP – Spätlese (late harvest)

Tasting notes: Dry



Serve at: 8 – 10 °C / 46 – 50°F



**Description:** This Riesling is elegant yet full bodied, with a very grape-typical, fruity bouquet reminding of peaches, apricots, grapefruits and crispy apples. With a pleasant, refreshing acidity and a long-lasting, good finish, this wine represents a Riesling that is typical for this sun-spoiled part of the Palatinate.



**Suggestion:** Fish, seafood and light meat.

Alcohol: 13.5%

Acidity: 8.2 g/l

Res. Sugar: 5.9 g/l

Volume: 750 ml

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