

MITTELHEIMER EDELMANN RIESLING - MEHRLEIN

Rheingau



APPELLATION: Qualitätswein

BLEND: Riesling (100%)

WINEMAKER: Bernard Mehrlein

VINEYARD: _____

Weingut Mehrlein is a 59ha property in the sub-region of Oestrich-Winkel that has been in the family's hands for many generations. Since 1996 they have been replanting their vineyards with higher density to increase competition and naturally reduce yields and the training of the vines is also much lower to encourage a rich canopy and produce grapes with higher natural sugar. Vineyard altitude is 120 metres above sea level and soils are composed of deep loess and loam with quartzite. Climate is Continental.

VITICULTURE: _____

Viticulture is conventional.

WINEMAKING: _____

The fermentation takes place in temperature-controlled stainless steel tanks at 15-17 degrees Celsius.

WEBSITE: <http://www.weingut-mehrlein.de>

This wine is not suitable for vegans and vegetarians.



TASTING NOTES: _____

A light, fragrant and dry style of Riesling. The nose is full of citrus and peach characters and the palate has bracing acidity. It's a versatile food wine – pair with shellfish, through to white meats and even mild cheeses.