



# Hochheimer Hofmeister Sur Lie Trocken

## TASTING NOTES:

Embark on a journey of pure expression with our Hofmeister Sur Lie Riesling Trocken, a testament to the unrivaled quality and craftsmanship of the Rheingau Region in Germany. Crafted with meticulous care and dedication to organic principles, this Riesling embodies the essence of its terroir, offering a vibrant expression of fruit and minerality. Glistening in the glass with a pale straw hue, this Riesling entices the senses with its aromatic bouquet of ripe orchard fruits, including crisp green apple and succulent peach, layered with delicate floral notes and a hint of zesty lime. With each swirl, the wine reveals its complexity, as subtle nuances of wet stone and a touch of herbal freshness emerge, hinting at the wine's pedigree and refinement. On the palate, experience the pure, unadulterated beauty of this Sur Lie Riesling Trocken, with flavors of juicy pear and apricot seamlessly integrated with a bracing acidity and a touch of saline minerality. The wine's extended lees contact adds depth and texture, creating a rich and luxurious mouthfeel that lingers long after the last sip. Crafted with a commitment to organic principles, this Riesling reflects the Rheingau's dedication to sustainable viticulture and environmental stewardship, ensuring that each glass is a true expression of the land from which it comes. Whether enjoyed on its own or paired with a variety of culinary delights, from fresh seafood to spicy Asian cuisine, this Sur Lie Riesling Trocken promises to delight the senses and leave a lasting impression on the palate. Embrace the purity of nature and celebrate the artistry of winemaking with our Hofmeister Sur Lie Riesling Trocken, a wine that speaks to the soul and invites you to savor the moment, one sip at a time. Cheers to the beauty of organic viticulture and the joy of discovering wines that captivate both the palate and the imagination.

## SOILS:

The soils consist of a variety of forms. These include chalk, sand, gravel, several clays, loess, quartzite and slate.

## VINTAGE: 2021

GRAPE VARIETAL: RIESLING

ABV: 12.0%

RESIDUAL SUGAR: 4,2 G/L

ACIDITY: 6.6 G/L

TEMP: 52-56 F°



 *Lucky Grapevine*  
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**Fabian Schmidt and family took over in 2009 this 13th century winery. They are undeniably putting their hearts and souls into producing delicious, organic & vegan grapes. This process of sustainable farming shows with every sip of their beautiful wines.**