

## **Riesling Trocken**

## 2022 H. KRAYER RIESLING TROCKEN

## TASTING NOTES:

Immerse yourself in the timeless elegance of our classic Dry Riesling from the illustrious Rheingau Region of Germany. With its crisp acidity and refreshing character, this Riesling embodies the essence of the region's winemaking tradition, offering a wine of unparalleled vibrancy and sophistication. In the glass, this Riesling sparkles with a luminous pale straw hue, inviting you to indulge in its radiant beauty. On the nose, be greeted by an aromatic bouquet of zesty citrus, including notes of lemon, lime, and hints of green apple, intertwined with delicate floral aromas and a subtle mineral undertone that speaks to the wine's pedigree. Savor the purity of flavors on the palate, as crisp citrus fruits and tangy stone fruits, such as peach and apricot, dance across the tongue, guided by a vibrant acidity and a lingering finish that leaves a lasting impression. With its seamless balance of fruit and acidity, this Riesling offers a delightful versatility that pairs beautifully with a wide range of cuisines, from fresh seafood to spicy Asian fare and creamy cheeses. Crafted with precision and care, our Classic Dry Riesling reflects the Rheingau's unique terroir, with its cool climate and slate-rich soils imparting a distinctive minerality and depth to the wine. Whether enjoyed as a refreshing aperitif on a warm summer day or as the perfect accompaniment to a gourmet meal among friends, this Riesling invites you to savor the moment and embrace the joys of mindful indulgence. Celebrate the timeless beauty of German winemaking with our Classic Dry Riesling, a wine that speaks to the soul and invites you to embark on a journey of discovery with every sip. Cheers to tradition, terroir, and the simple pleasures that make life truly extraordinary.

## SOILS:

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

VINTAGE: 2022

**GRAPE VARIETAL: RIESLING** 

ABV: 11.5%

RESIDUAL SUGAR: 5.1 G/L

ACIDITY: 6.0 G/L TEMP: 51-54 F°





