





Quality wine dry



2012



Kröv - Letterlay, Steffensberg



Blue Devon slate



Riesling 100 %



Acidity: 7,9 g/l / Residual sugar: 8,2 g/l



12,0 ‰



750 ml



50°-53° F



Now until 2018



2 3 4 5 6 7 8 9 sü

Ø

100% healthy grapes were gently crushed and macerated for a short time on the flavor full grape skins.

Afterwards the must was slowly fermented in temperature controlled casks, to protect and develop the fine fruity aromas of the grape variety. Aging in stainless steel and large wooden casks with great care and a long ripening period on the fine lees shaped this elegant and multifaceted Riesling.



Scent of apricot, nectarine, mace and flint stone. Juicy, refreshing, balanced with a fine interaction of acidity and a light fruity sweetness. Elegant and lasting minerally finish.



Jellied veal meat with herbal sour cream sauce and seasonal leaf lettuce

Marinated tranche of tuna with Asian style glass noodle salad and Wasabi sabayon

H Ü L S

HÜLS

RIESLING

WINE EXPERTISE



IBAN: DE53 5876 0954 0104 3073 33