



# Beerenauslese Riesling 2010

# H Ü L S

STEILLAGEN - CHARAKTERWEINE

Prädikat Wine b. A.



2010



Kröv - Steffensberg



Blue Devon slate



Riesling 100 %



Acidity: 14,5 g/l, Residual sugar: 240,0 g/l



6,0 %vol



375 ml



50°-53° F



Now until ?



Perfectly dried out grapes (raisins) were carefully selected, gently crushed and macerated for a short time on the flavorful 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 with great care and a long ripening period on the fine lees shaped this elegant and multi-faceted Riesling.

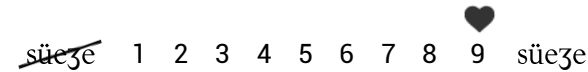


Intense flavor of fully ripened apricots, peach nectar, mango, mace elderflower and exotic fruits.

Dense, complex with a vivid acidity-sweetness. Tremendously long lasting finish.



Marbré of foie gras with brimmed cherries, red onion jam and almond brioche  
Passion fruit Panna Cotta with lemongrass-consommé und coconut sorbet



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## WINE EXPERTISE



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