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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 citrus fruits, green apple, white pepper and flint stone. Lively, refreshing, balanced. Fresh finish with a long lasting slate mineral impression.

Sashimi of Faroe Island salmon with puffed rice, tangerine and salty fingers

Gray mullet tartare, cilantro, lime and wasabi

WINE EXPERTISE

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