SOLITÄR

RAIMUND PRÜM

2024 RIESLING TROCKEN

PRODUCTION AREA:		A selection of grapes from some of the top vineyard sites in Germany's Mosel region.
GRAPE VARIETIES:		100% Riesling
STYLE:		QbA, dry style
DESCRIPTION:	***Color:***	Pale gold
	Bouquet:	Aromatic, with scents of apricot and peach
	Taste:	Fresh fruit flavors perfectly balanced by a dry and mineral character
finish		
VINIFICATION:		Grapes are harvested in October and undergo a gentle crush. The juice is fermented for four weeks in stainless steel tanks then bottled under screwcap to preserve its fresh, youthful character.
ANALYSIS:		alcohol: 11.5% by volume acidity: 7.7 g/l residual sugar: 7.2 g/l
AGING CAPACITY:		5-10 years
SERVING SUGGESTIONS:		Enjoy on its own or with a range of light appetizers and seafood dishes, Asian cuisine, summer salad, barbecue.

