



# BAUER HAUS

## RIESLING

### TECHNICAL SHEET

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#### TASTING NOTES

A light-bodied wine with delicate fruit sweetness. Notes of apricot and honey are balanced by bright, refreshing acidity, with a touch of citrus leading to a smooth medium-to-long finish.

#### FOOD PAIRINGS

Sushi, prosciutto, arugula salad, pork schnitzel, shrimp tempura, and lightly spiced dishes.

COUNTRY | Germany

REGION | Rheinhessen

SOIL | Loess, Limestone & Loam

VARIETAL | 100% Riesling

QUALITY CATEGORY | German Landwein

STYLE | Medium Sweet

SERVING TEMP | 10–12 °C

ALCOHOL | 8.5%

RESIDUAL SUGAR | 43.1 g/L

ACIDITY | 8.1 g/L

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This value-driven brand offers an everyday style and easy drinkability. Newly available with a modern label that reflects the past, it blends heritage with contemporary design, honoring its roots while presenting a fresh and timeless look.