

STEFAN MEYER



Off-Dry RIESLING

TECHNICAL SHEET

Vibrant aromas of ripe peach, green apple, and citrus zest, balanced by a subtle sweetness, refreshing acidity, and a crisp, mineral-driven finish that lingers with a hint of honey and stone fruit. Pairs well with spicy Asian cuisine, grilled or roasted poultry, soft cheeses like brie or goat cheese, charcuterie, pork dishes such as roasted pork with apples, seafood like trout or sea bass, and spicy BBQ dishes like pulled pork or ribs.

VARIETALS | Riesling
FERMENTATION | 100% Stainless Steel
ALLERGENS | Contains sulphites
ORIGIN | Different vineyards in Rhodt
GROWING AREA | Palatinate
COUNTRY | Germany
QUALITY | Agriculture Biologique
ALCOHOL | 11.6%
ADICIDTY | 7.6g/l
RESIDUAL SUGAR | 17.5g/l
BOTTLE SIZE | 1L



ORGANIC & BIODYNAMIC
AGRICULTURE CERTIFICATION