

# Helenental #RIESLTAT Riesling

SHELF TALKER

## Helenental

 #RIESLTAT RIESLING

### TASTING NOTES

Bright and aromatic, opens with notes of white peach, lime zest, and elderflower. On the palate, it's crisp and focused, with racy acidity and a long, mineral-driven finish. Hints of green apple and wet stone reflect the cool-climate origin and lend excellent tension.

### FOOD PAIRING

Spicy Asian cuisine, seafood, goat cheese, fresh salads and sushi.

### VINIFICATION

Hand-harvested grapes were gently pressed and fermented in stainless steel, with brief lees contact for added texture and freshness.



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