



JEAN-FRITZ

RIESLING

ABOUT

The upscale entry with drinking flow! This is already evident with this quality terroir and our unmistakable signature. The Riesling will predominantly grown on lime-dominated soils and is impressive thanks to its rich, fresh character. This entry-level Riesling is in high demand as the well-kept business card of the Jülg winery.

TASTING NOTES

Complex, elegant and wild on the nose. A fruity, seductive bouquet of young peach, some melon and gentle citrus notes. The palate provides the stage for a noble, subtle fruit interaction with a fresh, wonderfully integrated acidity.

FOOD PAIRINGS

Spicy dishes, sausages, roasted pork, fried chicken and charcuterie.

VINIFICATION

Manual harvest of only the best grapes, gentle processing and spontaneous fermentation in Stainless steel tank. Without any fining.

GRAPES | Riesling

STYLE | Dry

CLASSIFICATION | VDP Gutswein

SOIL | Limestone

LOCATION | 50% DE / 50% FR

ALCOHOL | 13%

ACID | 7.1 g/L

RESIDUAL SUGAR | 2.6 g/L

ALLERGENS | Sulfites



VDP. DIE PRÄDIKATSWEINGÜTER