



BAUER HAUS

LATE HARVEST RIESLING TECHNICAL SHEET

TASTING NOTES

A medium-bodied Riesling with expressive fruit notes of peach, green apple, and honeydew melon. Its natural sweetness is balanced by bright acidity, leading to a smooth, medium-to-long finish.

FOOD PAIRINGS

Roasted pork loin, apple dishes, grilled halibut, pad thai, and mildly spiced Asian cuisine.

COUNTRY | Germany

REGION | Rheinhessen

SOIL | Loess, Limestone & Loam

VARIETAL | 100% Riesling

QUALITY CATEGORY | Spätlese

STYLE | Sweet

SERVING TEMP | 10–12 °C

ALCOHOL | 7.5%

RESIDUAL SUGAR | 58 g/L

ACIDITY | 7.4 g/L

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.