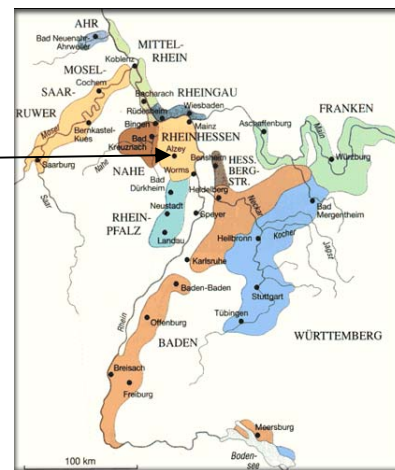

GEORG GUSTAV HUFF

RHEINHESSEN

Riesling Spatlese 2009

“Roter Hang” Trocken



▪ WINE ESTATE

Georg Gustav Huff winery has been a family-owned estate for 300 years. The 43-acres winery is Located in Nierstein, “the Riesling city”. Huff owns the best vineyards on the “Rother Hang”, including Schloss Schwabsburg. Roter Hang means “red slope”, due to the colour of the soil which is composed of red slate, rich in minerals. Huff is committed to the highest level of quality wine and Daniel Huff is one of the most reputable winemaker in Rheinhessen.

▪ SOIL

Red slate (Mineral rich soil)

▪ GRAPE VARIETY

100% Riesling

Quality level: Spatlese (late harvest pick)

▪ VINIFICATION

Stainless steel vat. Sugar: 5.7 g/l Acidity: 7.3 g/l Alcohol: 13%

▪ FOOD PAIRING

This wine will complement many dishes like sea-food (great with crabmeat), Asian cuisine, especially with curry, but also pork-tenderloin or a fresh salad variation.

It has to be served around 47°F-50°F (8°-10°).

▪ TASTING NOTES

This more complex dry Riesling’s character comes directly from the red slate of the Niersteiner Roter Hang (red slope). It exhibits a wide variety of fruit aromas including peach, citrus and pineapple with integrated acidity.

Fruity	🍷 🍷 🍷 🍷 🍷	Oaky
Light body	🍷 🍷 🍷 🍷 🍷	Full body
Classical	🍷 🍷 🍷 🍷 🍷	Modern
Finesse	🍷 🍷 🍷 🍷 🍷	Intensity