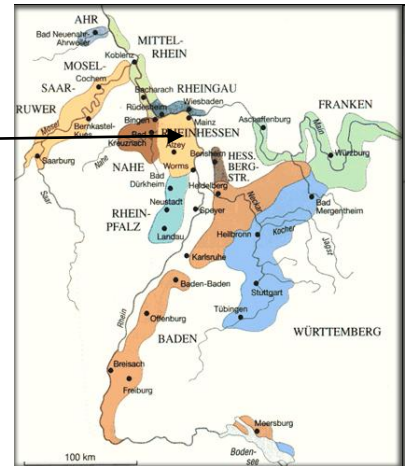
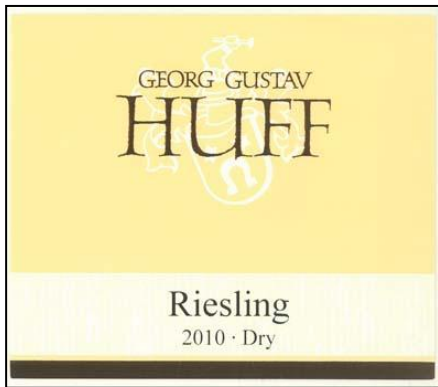


GEORG GUSTAV HUFF

RHEINHESSEN

Riesling Trocken 2010 QbA



▪ 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 color 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) – South facing

▪ GRAPE VARIETY

100% Riesling
Quality level: QbA

▪ VINIFICATION

Stainless steel vat. Sugar: 5.7 g/l Acidity: 7.3 g/l Alcohol: 12%

▪ FOOD PAIRING

A refreshing wine, paring nicely with Ceasar Salad, cold starters and appetizers like ham-rolls. serve around 47°F-50°F (8°-10°).

▪ TASTING NOTES

Fresh and lively with fine aromas of citrus and the nicely integrated acidity will bring a spritzzy wine in the glass.

Fruity	● ○ ○ ○ ○	Oaky
Light body	○ ● ○ ○ ○	Full body
Classical	○ ○ ○ ● ○	Modern
Finesse	○ ○ ○ ○ ●	Intensity