

GEORG GUSTAV
HUIFF

Riesling dry

Fine fruit with elegant acidity and persistent body. Predominantly citrus aromas and light vineyard peach. A great entry-level Riesling that invites uncomplicated drinking pleasure.

Great pairing with cured meat, pork, spicy food and shellfish.

Recommended drinking temperature: 7-10°C
Maturity potential of 2-3 years.

Soil: Nutrient-rich soil with a good water balance.

Alc by Vol: 12,00 Vol%

RS: 9,70 g/l

Acidity: 7,10 g/l

