



Forstmeister Geltz ZILLIKEN

2021 ZILLIKEN RIESLING TROCKEN

Vintage: 2021
AP.No.: 15-22
Soil: Devonian slate and diabase
Harvest Method: 100% hand-picked

Origin of Grapes: 100% estate grown
Vinification: 100% in neutral Fuder barrels
Wine Style: dry
Classification: VDP.GUTSWEN

TASTING NOTES

Riesling. Trocken. Saar. In a year like 2021, need one say more? The gracious nose of apricot and nectarine is marked with a fine herbal thread and brushed with a fine layer of homemade apple jelly. Crisp citrus flavors are balanced on the palate with delightful fruitiness and a mouth-watering finish to make this gutswein an irresistible summer charmer.

PAIRING

From fresh cheese to fried fish to a colorful tomato salad, it's hard to come up with a dish that won't be enhanced by this delightful pour.

ANALYSES

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| Alcohol | 12,0 vol % |
| Residual Sugar | 9,0 g / l |
| Total Acidity | 8,3 g / l |

