Forstmeister Geltz
ZILLIKEN

2021 SAARBURG RIESLING FEINHERB

Vintage: 2021
AP.No.: 9-22
Soil: Devonian slate and diabase
Harvest Method: 100% hand-picked

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

TASTING NOTES

Nimble and shy, this playful feinherb strikes the perfect pitch between dry and sweet. The floral nose opens with daisy dreams and hints of lilacs, sun-ripened apricots, and shadows of dark spice and smoke. Fruitiness is hardly more than a suggestion in the nose. Jubilant green apple and blood orange spin a May dance on the supple palate, while the finish is pure stone and spice. Delightful drinkability and an ideal aperitif.

PAIRING

The subtlety and clarion appeal of this feinherb make it an ideal companion with a range of Thai and Vietnamese dishes. Spice won't be a problem in this one.

ANALYSES

Alcohol	11,0 vol %
Residual Sugar	17,7 g / l
Total Acidity	9,1 g / l