

Dürkheimer Hochbenn Riesling trocken

EAN: 0705632384190

750 ml No 14

About the wine:

Riesling is probably the most important and best-known grape variety in Germany. Nowhere in the world are Riesling wines fresher, fruitier and "crispier" than in our region.

The site of Dürkheimer HOCHBENN is a vineyard in a beautiful south-facing slope. A wonderful view of the town of Bad Dürkheim completes the

viticulturally perfect alignment of the vine rows. The location is strongly influenced of yellow sandstone in the upper floor and limestone in the underground – both minerals are best base for valuable and expressive Rieslings. This heavy, deep soil gives the wine a tremendous opulence.

At the same time, however, it remains a juicy, strong Riesling, suitable for many dishes (especially the typical Palatinate ones like Saumagen and Bratwurst).

A strong but fine Riesling: strong notes of ripe fruits like Golden Delicious, apricot and red-cheeked peaches paired with a mineral fruit acid. A "Pfalz- Classic" par excellence; powerful and mineral.

Vinification:

In this vineyard we reduce its yield partly in early summer. It has been harvested by hand after preselection of damaged and unripe grapes. After the harvest, we leave the grapes to rest for a while to encourage the release of berry aromas from the skins.

A quick pressing and a controlled chilled fermentation at about 16 ° C complete the immense fruit intensity of this wine.

The natural fruit sweetness completes the full, juicy-grape flavour of the wine.

Food pairing:

To savory dishes, sumptuous table wine, to steamed fish, poultry, Asian dishes (sushi) as well as typical local food of Pfalz

INFORMATION ACCORDING TO FOOD INFORMATION REGULATION
All wines are German products. All our wines, sparkling wines and sparkling wines with added
Carbonic acid contains sulfites and alcohol contents between 7.0% vol and 14.5% vol, fires up to 42% vol.

or send an e-mail to info@weingut-egon-schmitt.de.



Further according to the food regulation prescribed information about our products: Call us at +49 6322 5830