

WEINGUT HAUCK | tasting note

Vintage	2015				
Wine	RIESLING „QUARZIT“				
Quality level	QUALITÄTSWEIN				
Sweetness level	DRY				
Vineyard	Kreuznacher Forst, Nahe				
Alcohol %	12,5	Residual sugar g/l	3,5	Acidity g/l	8,8
Closure:	Screw cap				

Vineyard	Kreuznacher Forst				
Aspect	Southwest				
Soil	Quartz				

Vinification Cold maceration for about 6 hours. Fermentation kicked off with cultivated yeast in stainless steel tanks (reductive vinification) with controlled temperature (around 18° Celsius). This helps to preserve primary fruit aroma, freshness and a lively fizzy style of the wine.

Note: The cool climate with warm summer days and cool nights enables an optimal development of aromas particularly in the grape skins. Using a slow, relatively cool fermentation process, a small amount of carbon dioxide (CO₂) remains in the wine.

Tasting note The soil on which the grapes for this Riesling grow is very distinctive. It is characterized by quartz which helps the soil save warmth and serves as a nutritioner as well. This wine reflects its terroir very well and has a very elegant and delicate character. On the palate, the wine is medium-bodied and offers a combination of both mineral, spicy and fruity notes such as notes of ripe peach, lemon balm and apple. Long finish. Low residual sugar and refreshing acidity which gives the wine its elegant structure. Drink now or cellar for up to 8 years.

Serving temperature	7-10° C				
Serving suggestions	Salads, fresh starters, grilled fish and seafood, just solo...				