



## Steinreich

### Riesling Baden-Baden

2017 – dry

#### VINEYARD

The vineyard is located in the Baden-Baden wine area.  
The terroir consists of volcanic residual soils with schist deposits.

#### YIELD

50 hl/ha; Sugar content at harvest 91 °Oe.

#### ANALYSES

Alcohol 12,5 % by vol.; Residual sugar 4,9 g/l; Total Acidity 7,3 g/l.

#### WINEMAKING

Gently hand-picked grapes and short maceration time. After pressing, the cold settling takes place by sedimentation followed by temperature controlled fermentation in stainless steel tanks. This Riesling was aged mainly in stainless-steel tanks but with a small percentage in oak barrels.

#### EXPERIENCE

Pale green-yellow with inviting aromas of tropical fruit, a hint of stone fruit and subtle flowers. The palate is mineralic and dry with green-spicy notes and lingering acidity, which keeps this wine tight and persistently delicious.

#### PAIRS WELL WITH

gently cooked halibut or filet of sole.

#### DRINKING TEMPERATURE

8 - 12 °C

#### VARIETY

Riesling

#### GROWING REGION

Baden-Baden, Ortenau, Baden

#### ESTATE BOTTLED

NÄGELSFÖRST Estate



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