



Bergliebe

Riesling

2019 – dry

VINEYARD

The vineyards are situated in the Baden-Baden wine area.
The terroir consists of residual granite soil with schist deposits.

YIELD

63 hl/ha; Sugar content at harvest 88 °Oe.

ANALYSES

Alcohol 12,5 % by vol.; Residual sugar 6,4 g/l; Total Acidity 7,0 g/l.

WINEMAKING

Gentle transport of the grapes and short maceration time.
Subsequent pressing followed by cold settling of the must by sedimentation and temperature controlled fermentation (2-5 bottlings per year).

EXPERIENCE

Dry, refreshing Riesling with yellow fruit aromas and a beautiful, appetizing structure.

PAIRS WELL WITH

summer dishes and antipasti.

DRINKING TEMPERATURE

9 - 11 °C

VARIETY

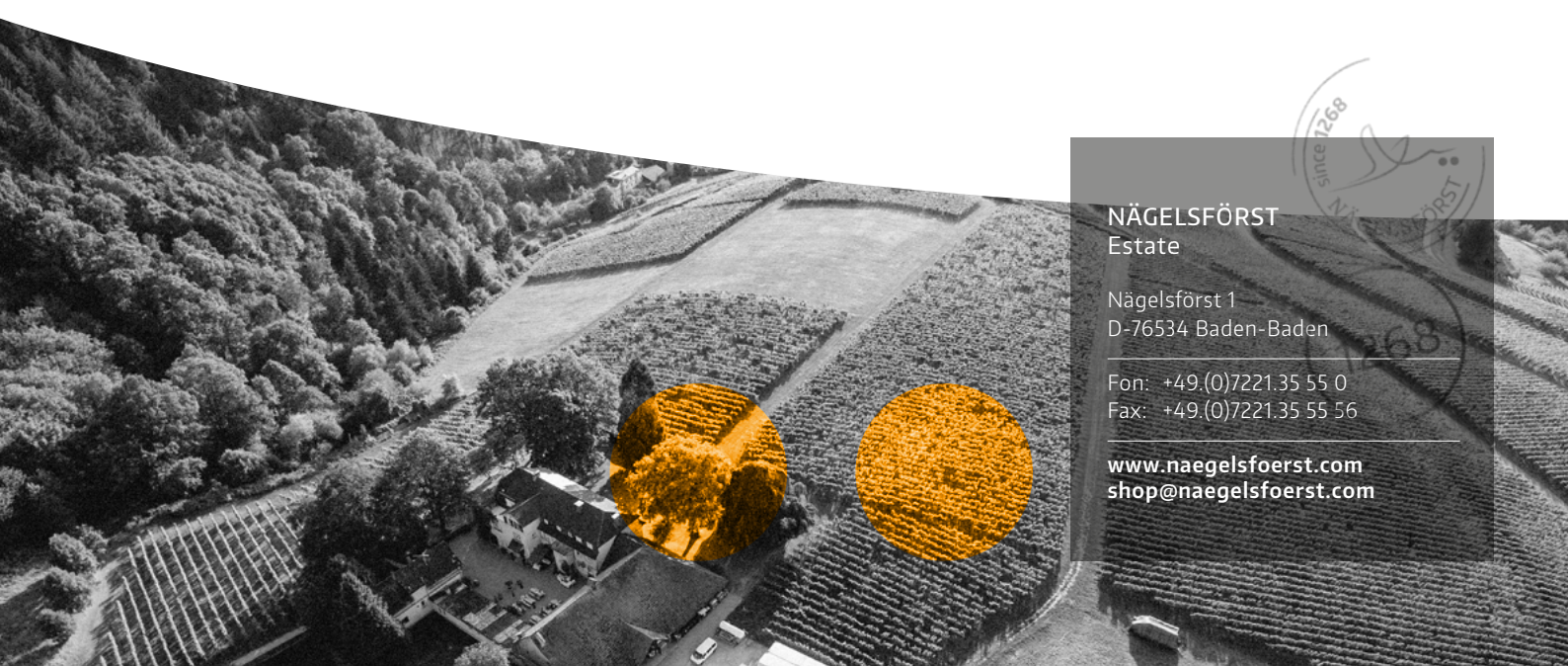
Riesling

GROWING REGION

Ortenau, Baden

ESTATE BOTTLED

NÄGELSFÖRST Estate



NÄGELSFÖRST
Estate

Nägelsfürst 1
D-76534 Baden-Baden

Fon: +49.(0)7221.35 55 0
Fax: +49.(0)7221.35 55 56

www.naegelsfoerst.com
shop@naegelsfoerst.com