

ART OF EARTH

RIESLING Rheinhessen Qualitätswein

Made with Organic Grapes

COUNTRY: Germany
REGION: Rheinhessen
VARIETAL: Riesling
ALC/VOL: 12.5%

APELLATION: Rheinhessen Qualitätswein
BOTTLE SIZE: 750ml

BRAND BACKGROUND:

Art of Earth is the result of our global search for the finest organic vineyards making wines within classic appellations and their traditional varietals for a pure expression of the region. Our wines are true to their origins and winemaking traditions without the use of pesticides or herbicides.

WINEMAKING / VINIFICATION:

This authentic German Riesling made with organic grapes foregoes juice clarification with flotation. Juice is extracted via a tank press. Yeast exclusively selected for Riesling with controlled fermentation. Fining with bentonite, filtering by sheet and crossflow filter. 3-4 months on the fine lees and bottling early January.

SOIL:

Mainly clay with isolated inclusions of limestone.

ANALYSIS:

Acidity: 7.4 g/L pH: 3.2 Residual Sugar: 7.7 g/L

NUTRITION:

Gluten free, Non GMO, Made with Organic Grapes, Vegan

PALATE/TASTING NOTES:

A pale yellow green color indicates the Riesling's leading lime and citrus blossom aromas that remain on the palate with a firm structure and a dry, mineral finish.

PAIRINGS:

Best served chilled as an aperitif or with Asian food, spicy dishes or pork chops. A Riesling certain to perform well when paired medium aged cheese like Cheddar, Aisago, Gouda or Swiss style cheese.

UPC:

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