





100% healthy grapes were gently crushed and macerated for a short time on the flavor full grape skins. Afterwards the must was slowly fermented in temperature controlled casks, to protect and develop the fine fruity aromas of the grape variety. Aging in stainless steel and large wooden casks with great care and a long ripening period on the fine lees shaped this elegant and multifaceted Riesling.

Scent of nectarine, peach, nashi, pineapple and |≣| bergamot. Tremendously dense and concentrated. Lucious, fleshy and intricate on the palate with an lasting flinty finish.

Roasted Bourbon Vanilla marinaded saddle of venison with candied grapefruit, pastilla & kale Roasted Challans Duck with scallion pancake, broccoli rabe, orange marmalade & sesame jus

WINE EXPERTISE

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