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- 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. The natural residual sugar was kept by cooling and stopping the fermentation process. 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.
- Aromas of red apple, pink grapefruit, pomelo and white pepper. Fruity, juicy, multifacetted, dense and complex. Lively interaction of natural sweetness and acidity with a lasting mineral finish.
- Cardamom Tataki, preserved lemon Scallop marmalade & parsnip crunch

Bluefish tartare with sesame salt, roasted Jerusalem artichoke, Cironé-Crème & lemon zests

## WINE EXPERTISE

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