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RIESLING
« Granit S »



Grape variety: Riesling.

Terroir: Planted on a hillside known as “Schlossberg” with a southeast exposure, the vines are arranged in wide terraces. As a result, they enjoy constant sunlight. The entire soil surface is covered with granite gravel, which helps retain natural thermal heat at night. The grapes thus enjoy ideal conditions throughout the summer.

Winemaking: The grapes are hand-harvested and then pressed whole in a pneumatic press. Traditional fermentation under temperature control.

Tasting Notes:

- Color: Crystal-clear, with perfect brilliance. This Riesling is presented in white bottles.
- Nose: It opens with a very powerful citrus and lemony attack. Mango and blackcurrant are the aromas that round out the nose.
- Palate: Muscat-like and very fresh on the attack. This refreshing character comes from the unique soil conditions. On the finish, it develops aromas of pear and exotic fruits.

Our recommendations: This dry Riesling is a “must-try” for this grape variety and pairs beautifully with the finest cuisine: fish, shellfish, white meats, sushi, etc.
Serving temperature: Serve between 8 and 10 °C.

Aging potential: 5 to 10 years.

Also available in Magnum (1500 ml).