



STETTENER PULVERMÄCHER

RIESLING
SEMI DRY

2017

VDP.-CLASS Erste-Lage

GRAPE VARIETY Riesling

FERMENTATION Fermented in 100% stainless steel tank, with a temperature between 12 and 14 °C. Yeast depot until February.

ALCOHOL 11.5 %VOL

RESIDUAL SUGAR 13,5 G/L

ACIDITY 7,2 G/L

SERVE TEMPERATURE 8-10

STORAGE PROPERTY 4-5 years

Elegant Riesling with a perfect balance between fruit and acidity. With flavours of lime and quince, it makes a perfect companion for Asian food.

