



**UHLBACHER GÖTZENBERG**

RIESLING KABINETT

SWEET

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2017

**VDP.-CLASS** Grosse-Lage

**GRAPE VARIETY** Riesling kabinett

**FERMENTATION** Fermentation 100% in steeltanks

**ALCOHOL** 7,5 %VOL

**RESIDUAL SUGAR** 52,9 G/L

**ACIDITY** 9,3 G/L

**SERVE TEMPERATURE** 10-12 °C

**STORAGE PROPERTY** 10-20 Jahre

This sweet Riesling kabinett has a fresh acid. In the nose the wine smells like quince, vineyard peach and lime.

