



STETTENER PULVERMÄCHER

RIESLING
SEMI DRY

2018

VDP.-CLASS Erste-Lage

GRAPE VARIETY Riesling

FERMENTATION Natural fermented in 100% stainless steel tank. Yeast depot until February.

ALCOHOL 11.5 %VOL

RESIDUAL SUGAR 14,1 G/L

ACIDITY 7 G/L

SERVE TEMPERATURE 8-10

STORAGE PROPERTY 4-6 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.

