



Weinhaus Ress

Rheingau Riesling trocken "DRY"

Alc.: 11% | Acidity: 8,4 g/l | Res. sugar: 8,3 g/l



Weinhaus Ress

Weinhaus Ress is the second label of the famous Balthasar Ress estate. Style and trimming of the wine will especially meet the internationally influenced expectations of consumers: Fresh flavours, low acidity, light style and the classic Bordeaux type bottle with Screwcap distinguish this wine. The moderate pricing of the Weinhaus Ress range is enabling younger consumers to become acquainted with these wines as well as offering good value for money to those who regularly enjoy wine. The wines are vinified at the cellars of the Balthasar Ress winery.

Vineyard site

This Rheingau Riesling is made from several holdings of the villages Hattenheim, Hallgarten und Oestrich. The soil consists of loam and loess. The microclimate (it's slightly sloped toward west) guarantees to produce delicate wines of elegance with a delicate acidity.

Harvest

The grapes are selectively harvested mechanically, depending on the general condition of the grapes. Then they are gently transported to the cellar in containers that can be emptied over the wine press, thus making it possible to completely dispense with crushing and pumping.

Vinification

Fermentation takes place in temperature-controlled stainless steel tanks after the musts settle. Cultured yeasts are used.

Tasting Notes:

This dry Rheingau Riesling is juicy and fruit-driven with crispy, fresh acidity. Plenty of lemon and peach flavours, which carry through to the spicy, slate-filled finish. Balanced, light and fresh!

Food Match:

Recommended to have with white meats, rice and pasta, sushi, shellfish, oysters, salads, fish and cheese.

Grape variety

100% Riesling