



Weinhaus Ress

Rheingau Riesling feinherb (semi-sweet)

Alcohol: 10,8% | Residual sugar: 28 g/l | Acidity: 8,6 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, crisp acidity, light style and the classic Riesling bottle with Screwcap distinguish this wine. The wines are vinified at the cellars of the Ress family which has been producing fine Riesling since 1870.

Vineyard site

The cool climate conditions in the Rheingau bring forth well-balanced, light and fruit-driven wines that truly reflect the taste of this beautiful region. 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 by hand, and where possible, 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.

Tasting Notes:

This off-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 with a kiss of natural sweetness!

Food Match:

Recommended to have with white meats, rice and pasta, sushi, shellfish, oysters, salads, fish and cheese. Thai green curry, prawns and jasmine rice.

Grape variety

100% Riesling

