

2023 PRINCE METTERNICH RHEINGAU RIESLING

GRAPE VARIETY

100% Riesling

APPELLATION

Rheingau

TERROIR

Rheingau Riesling sites
with quartzite, slate and clay soils.

VINTAGE PROFILE 2023

2023 was the warmest year since weather data has been recorded, according to the German Weather Service. All months except April were too warm, especially June and September. Due to the unusually high temperatures in September and warm, humid weather, the grapes developed very well. This climate led to compact grapes, which made strict selection with careful manual work necessary. These measures enabled us to keep the grapes healthy. The Riesling harvest began on September 12 and was completed after just under three weeks at the beginning of October.



VINIFICATION

Selective harvest,
temperature-controlled fermentation in stainless steel tanks.

CHARACTERISTIC

Impressive balance of freshness, fruitiness and minerality.
The nose is dominated by intense citrus aromas such as lemon, grapefruit and lime, accompanied by subtle notes of green apple and peach.

On the palate, the wine is crisp and fresh with a light to medium body. The lively acidity structure gives the wine tension. The finish is long-lasting and refreshing, with a hint of salty minerality that invigorates the palate and invites you to take another sip.

PAIRING

VEAL TARTAR

Jerusalem artichoke | pickled egg yolk | tarragon

TUNA CARPACCIO

orange-sesame vinaigrette

RISOTTO

goat cheese | honey-pear

ANALYSIS

Residual sugar – 8,6 g/l • acidity – 7,2 g/l • alcohol – 12%

DRINKING TEMPERATURE

7-9° Celsius.

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