



SITZIUS

since 1560

LÖHRER BERG RIESLING SPÄTLESE

Mineral Riesling fruit with a hint of green apples, peach and lime. Balances fruity sweetness with acidity, strong, full of class and elegance.

0.75 l bottle, natural cork

11.0 % vol. Alc. 23.0 g/l residual sugar

7.6 g/l total acidity

GRAPE VARIETY	Riesling
FLAVOUR	off-dry
WINE-GROWING REGION	Nahe, Langenlonsheim (Löhrer Berg)
SOIL TYPE	Nahe gravel & loess loam

VINIFICATION

temperature-controlled fermentation in stainless steel tank with selected yeasts

STORAGE TEMPERATURE 5–12° C

SERVING TEMPERATURE 8–12° C

AWARDS "Best of Riesling"
93 Points

This wine goes with...

Cured meat and cheese platters, fresh Matjes herring, herring in dill-cream or simply on its own.

