KÜHLING-GILLOT

FRUITY & SWEET

PETTENTHAL RIESLING AUSLESE

2023

Biologisch-dynamisch ausgebaut von H.O. SPANIER

Deutsche Landwirtschaft DE-ÖKO-006

NO BULLSHIT JUST SULPHITES

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ORIGIN AND VINIFICATION

During the main harvest of our Pettenthal Grand Cru, the grapes are selected in two stages. For this Pettenthal Auslese, we select only the finest, noble rot Botrytis berries. The must ferments spontaneously and then matures in stainless steel tanks.

TASTE

Bright yellow in colour, it smells of fully ripe apricots, mirabelle plums and mellow red apples. It combines joyful fruit with distinctive mineral notes and the fine spiciness of the Rote Hang. Added to this are aromas of acacia honey, long red pepper and wet pebbles. The initial taste is dominated by ripe fruit and flows gently over the tongue with a smooth viscosity. Light in alcohol, the rich fruit is framed by a delicate salty minerality that clearly characterises this Auslese as a child of the Roter Hang.

The Pettenthal Riesling Auslese is an elegant aperitif and at the same time a versatile accompaniment to food. Whether pumpkin, beetroot or parsnips, the subtle spice and mild sweetness of the wine go hand in hand with the earthy-sweet notes of beetroot & co.



CAPACITY	ALCOHOL	ACIDITY	SWEETNESS
0,75 L	8,5 % VOL.	8,5 G/L	100,0 G/L

GRAPE VARIETY	BIO
RIESLING	✓