



KÜHLING-GILLOT

VDP.GUTSWEIN
QVINTERRA® RIESLING TROCKEN
2025

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QVINTERRA®

Our white estate-level Gutsweine are sold under the QVINTERRA® label — five grape varieties from five soil formations from five villages along the Rhine terrace that form the foundation for our quality pyramid.

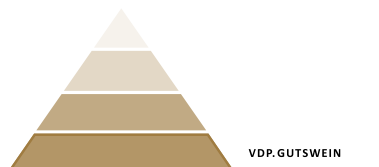
VINIFICATION

Matured in stainless steel and Doppelstück barrel and wild yeast fermented, the Gutsweine are the calling card for our estate, and the gateway into the quality pyramid of premium wines at Kühling-Gillot.

This QVINTERRA® Riesling with its juicy character comes from the finest Oppenheim sites atop limestone and calcareous gravel, and is rounded out with a dash from the Red slate vineyards for added spice and minerality. This Riesling is a perfect reflection of Kühling-Gillot's entire philosophy and style. We pay the same attention to our Gutswein as we do to our Erste and Große Lage wines.

TASTE

Pale yellow shades with shimmering hues in the glass, while the nose charms with a juicy fruit, cool minerality and delicate herbal nuances. Yellow fruit aromas reminiscent of pineapple and nectarine echo on the palate and are underscored by an undeniably mouthwatering saline character. From a simple cheese sandwich to hearty chicken soup, this is the perfect pairing for any weekday fare.



CAPACITY
0,75 L

ALCOHOL
12,0 % VOL.

ACIDITY
7,0 G/L

SWEETNESS
4,0 G/L

GRAPE VARIETY
RIESLING

BIO
✓