



KÜHLING-GILLOT

VDP.GUTSWEIN
QVINTERRA® RIESLING FEINHERB
2022



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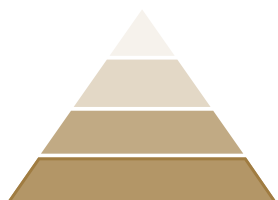


Our white estate-level Gutsweine are sold under the QVINTERRA® label — five grape varieties from five soil formations from five villages along the Rhine terrace that form the foundation for our quality pyramid. The grapes for the QVINTERRA® collection hail from Oppenheim, Nierstein, Nackenheim, Bodenheim and Laubenheim, with pristine fruit reflective of the diverse vineyards along the Rhine. Matured in stainless steel 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.

The QVINTERRA® Riesling feinherb comes primarily from our vineyards in Nierstein. Two batches broke off fermentation on their own, imbuing the overall spicy-mineral aromas of red slate with a subtle sweetness.

Shimmering in the glass, with notes of yellow stone and orchard fruit, reminiscent of peach and apples in the orchard. Structured in spice, with nuttiness and a mild herbal character that herald its juicy Riesling character: The ripe red-cheeked apple fruit, reminiscent of Rubinette, is balanced against the savory flavors of its red rock origins, offering joyful, fruity enjoyment.

Pairs outstandingly with hearty everyday cuisine, from liverwurst sandwiches or potato soup to salads with fish or meat and a fruity dressing.



VDP.GUTSWEIN

CAPACITY
0,75 L

ALCOHOL
11,5 % VOL.

ACIDITY
7,5 G/L

CLOSURE
STELVIN

SWEETNESS
10,0 G/L

GRAPE VARIETY
RIESLING

CONTAINER SIZE
STAINLESS
STEEL

BIO
✓