



KÜHLING-GILLOT

VDP.GUTSWEIN
QVINTERRA® RIESLING FEINHERB
2023



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QVINTERRA®

Our white estate wines are sold under the QVINTERRA® brand. Five grape varieties from five soil formations in five villages along the Rhine terrace form the foundation of our quality pyramid.

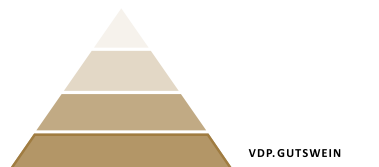
VINIFICATION

The must is fermented spontaneously in stainless steel tanks and always settles around 12 g residual sugar. Due to the slightly higher acidity, the wine never appears sweet.

TASTE

Sparkling in the glass, it smells of yellow pip and stone fruit and is reminiscent of peach and fully ripe, tender apples. Spicy, framed by nutty notes and mild herbs, it heralds juicy Riesling pleasure: The ripe, ruby-coloured fruit is balanced by the savoury aromas of the red rock and offers a delightfully fruity pleasure.

Excellent with hearty everyday food, from liverwurst on bread to potato soup or salads with fish or meat and a fruity dressing.



CAPACITY
0,75 L

ALCOHOL
11,5 % VOL.

ACIDITY
8,5 G/L

CLOSURE
STELVIN

SWEETNESS
12,5 G/L

GRAPE VARIETY
RIESLING

BIO
✓