



KÜHLING-GILLOT

FRUITY & SWEET
PETTENTHAL RIESLING AUSLESE
2017

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CAPACITY
0,75 L

CLOSURE
CORK

ALCOHOL
8,5 % VOL.

SWEETNESS
96,2 G/L

ACIDITY
9,5 G/L

MATURATION
STAINLESS STEEL



Pettenthal lies in the famous Red Slope. Its steep gradient and southeasterly exposure ensure that the grapes profit from the morning sunlight, which is also reflected by the Rhine River. Nightly dew can dry quickly, helping grapes remain healthy on the vines into November.

The Riesling grows on red shale. The ground is so soft and porous, that roots can practically eat their way through the stone. Our Pettenthal is with more than 70 % slope the steepest vineyard in Rhine Hessen.

In 2015 we were able to select perfectly to get grapes with a small amount of botrytis. Fine fruit, brilliant, clear. Nearly no other vintage reflects the heriatage of the Red Slope so beautiful. In Gault&Millau 2017 the Auslese was in the TOP Ten: "a cornucopia of fruity and noble sweet wines which we never tasted on this niveau before. Thyme and apricot, juicy, brilliant length, classic"

Awards

James Suckling -USA 95 Punkte



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