



KÜHLING-GILLOT

VDP.GUTSWEIN
QVINTERRA® SCHEUREBE
2022



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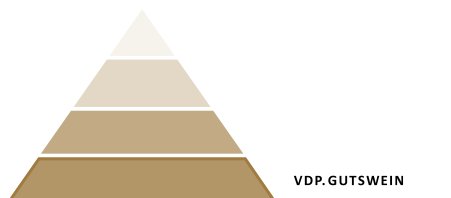


Our white estate-level Gutsweine are sold under the QVINTERRA® label — regional classic grape varieties from five soil formations from five villages along the Rhine terrace that forms the foundation for our quality pyramid. The grapes for the QVINTERRA® collection hail from Oppenheim, Nierstein, Nackenheim, Bodenheim and Laubenheim, with flawless fruit that clearly reflects the diversity of the vineyards along the Rhine. Matured in stainless steel and wild yeast fermented, the Gutsweine are the calling card and gateway into the quality pyramid of premium wines at Kühling-Gillot.

Scheurebe is a true native son of Rheinhessen and needs no further justification for its spot in our portfolio. When produced dry, it opens up a new range of perspectives at the table, pairing flexibly with a variety of ethnic cuisines or combining superbly with liberally spiced dishes.

Delicate and shimmering shades of pale yellow belie the intense perfume on the nose: notes of black currant, white peach and grapefruit shape the tangy fruit, underscored with aromas of mace and white pepper. Bone dry and devoid of all frills and distractions, the Scheurebe focuses instead on its inner tropical leanings, together with a deep minerality and delicately structured grip.

Given its enormously lively character, this Scheu makes a fantastic aperitif — yet it also forges delicious bonds with Asian cuisine and fine salads with pumpkin seed oil.



CAPACITY
0,75 L

ALCOHOL
12,5 % VOL.

ACIDITY
6,0 G/L

CLOSURE
STELVIN

SWEETNESS
1,0 G/L

GRAPE VARIETY
SCHEUREBE

CONTAINER SIZE
STAINLESS
STEEL

BIO
✓