

# CARL EHRHARD

W E I N G U T

Wine:	<b>2002er Carl Ehrhard-Edition</b> <b>Rüdesheimer Berg Roseneck Riesling Beerenauslese</b>
Vintner:	Carl Ehrhard
Grape variety:	100% Riesling
Must weight:	141° Oechsle
Harvested:	12.12.2002
Alcohol:	9.0% Vol.
Acidity:	7.3 g/l
Residual sugar:	171.0 g/l
Sugar-free extract:	43.7 g/l

**Vinification:** The Edition wines represent the estate's best wines from each vintage.

This wine was not harvested until 12.12.2002. Some 300 litres, with 142° Oechsle and 8.5 g acidity, were harvested. Fermentation lasted 7 weeks, and was arrested at 171 g residual sugar to enable the full power of this dessert wine to unfold.

The fruit and the expressive acidity promote a harmonious interplay between the different flavours which render this Beerenauslese an unforgettable experience.

**Tasting notes:** The harmony between the full body of a Beerenauslese and the playfulness of the Riesling acids cause this wine to “explode“ on the palate. The fruit emerges clearly and, at the same time, conveys the lightness and opulence of this Riesling.

Ideal as an accompaniment to fois gras in all variations, a selection of spicy cheeses or simply to be savoured alone.