

# CARL EHRHARD

W E I N G U T

Wine: **2004er Carl Ehrhard –Green Label**  
**Rüdesheimer Berg Rottland Riesling Spätlese off-dry**

Vintner: Carl Ehrhard

Grape variety: 100% Riesling

Harvested: 31.10.2004

Must weight: 95 + 105° Oechsle

Alcohol: 12.0% Vol.

Acidity: 7.9 g/l

Residual sugar: 17.0 g/l

**Vinification:** Selectively hand-picked healthy grapes from the finest vineyard sites in the Rüdesheim mountain. Slow fermentation at 18°C approx. Fermentation duration: 9 weeks, fermentation ends at approx. 17.0 g/l.

**Tasting notes:** The top-quality off-dry wine of this vintage is characterised by a host of tropical, fruity aromas. Brimming with playful power, this wine is an “investment“ in the future as it will only attain drinking maturity over the next two years. Only 1500 bottles of this wine have been produced. The wine is ideal with hearty meals, prepared with cream or crème fraiche, or with rich fish or meat dishes.