

# CARL EHRHARD

W E I N G U T

Wine:	<b>2005er Carl Ehrhard-Green Label</b> <b>Rüdesheimer Berg Rottland Riesling Spätlese dry</b>
Vintner:	Carl Ehrhard
Grape variety:	100% Riesling
Harvested:	20.10.2005
Must weight:	94° Oechsle
Alcohol:	12.5% Vol.
Acidity:	7.4 g/l
Residual sugar:	8.1 g/l

**Vinification:** Selectively hand-picked healthy grapes from the finest vineyard sites in the Rüdesheim mountain. Slow fermentation at 18°C. Fermentation duration 4 weeks and fermented at 8.1 g residual sugar. Only one gentle filtration prior to bottling and early bottling to preserve the natural fruity aroma.

**Tasting notes:** The quality of this wine is shaped by the delicate power of the aroma. The subtle acidity tease out the fine fruitiness, both in bouquet and taste. Yet its power never satiates the tongue, but remains stimulating and playful even after a several glasses.

The perfect accompaniment to dishes requiring more staying power from the wine – without, however, “crying out” for high concentrations of tannin and alcohol: Lightly cooked lamb, fish in cream sauces, steak with fresh vegetables or pasta.