

# CARL EHRHARD

W E I N G U T

Wine: **2005er Carl Ehrhard – Blue Label**  
**Rüdesheimer Riesling Kabinett off-dry**

Vintner: Carl Ehrhard

Grape variety: 100% Riesling

Harvested: 14.10.2005

Must weight: 92 Grad Oechsle

Alcohol: 12,0% Vol

Acidity: 8,0 g/l

Residual sugar: 10.5 g/l

**Vinification:** Selectively hand-picked healthy grapes from the vineyard sites of Bischofsberg and Kirchenpfad. Slow fermentation at approx. 18 C. Fermentation duration: 4 weeks. Fermentation ends at 10.5 g residual sugar. Only one gentle filtration prior to bottling, and early bottling to preserve the natural fruity aromas.

**Tasting notes:** Once again Petra Ehrhard's favourite wine this year. Mature and full bodied showing a spicy fruit, this vintage blends harmoniously with the delicate acids and the stimulating mellow texture of the natural fructose.

An excellent accompaniment to Asian cuisine and all types of sea food.