

# CARL EHRHARD

W E I N G U T

Wine:	<b>2005er Carl Ehrhard-White Label</b> Rüdesheimer Riesling Q.b.A. off-dry 1,0l
Vintner:	Carl Ehrhard
Grape variety:	100% Riesling
Must weight:	93° Oechsle
Harvested:	08.10. + 09.10.2005
Alcohol:	12.5% Vol.
Acidity:	7.3 g/l
Residual sugar:	9.5 g/l

**Vinification:** Selectively hand-picked healthy grapes from the Rüdesheim vineyard sites. Continuous fermentation at approx. 18° C. Fermentation duration: 5 weeks. Fermentation ends at 9.5 g natural residual sugar. Only one gentle filtration prior to bottling.

**Tasting notes:** “Off-dry” is the catchword here - reflecting our desire to celebrate the joy of wine drinking. This wine forms the ideal complement to a convivial social evening - over a delicious meal or relaxing with friends.