

CARL EHRHARD

W E I N G U T

Wine: 2005 Carl Ehrhard -White Label and Orange Label
Rüdesheimer Riesling Q.b.A. dry 1.0l + 0.75l

Vintner: Carl Ehrhard

Grape variety: 100% Riesling

Must weight: 83° Oechsle

Harvested: 07.10. + 08.10.2005

Alcohol: 12.5 % Vol.

Acidity: 7.5 g/l

Residual sugar: 6.4 g/l

Vinification: Hand-picked healthy grapes from the Kirchenpfad site. Rigorous must fining and spontaneous fermentation at approx. 18°C. Fermentation duration: 5 weeks approx. Only one gentle filtration prior to bottling. Early bottling with natural sugar residue to preserve the natural fruit and carbon dioxide.

Tasting notes: The “everyday wine” of the winery. The excellence of this wine underscores our aspiration to produce everyday wines of above average quality. The mature acidity blends with the fruit of the Riesling to stimulate the palate and induce a craving for more. A sophisticated everyday wine for your daily ration of Riesling, to be enjoyed with a tasty snack. Even higher quality wines are hard put to match this wine as the perfect accompaniment to a fine meal.