

BRAUNEWELL

SELZTAL IN RHEINHESSEN

RIESLING

DRY // ESTATE WINE

Our juicy variety wines from the Selz Valley are called estate wines. They are types for well-groomed and sophisticated drinking occasions, fine dining or a good party. Braunewell // Riesling has grown in the best sites in the Selz Valley. The wine combines the advantages of the different terroirs and represents the entry into our Riesling world.



// WINE

A mineral and fruity Riesling. Floral notes in the nose, aromas of green apple, peach and apricot as well as flint aromas from the spontaneous fermentation. Ripe aromas of nectarine, citrus and apricot, prancing Riesling acidity, nice balance between acidity and sweetness and a long finish on the palate.



// **SOIL** Limestone, Limemarl, Loess



// **HARVEST** The grapes for this wine are coming from the Riesling vineyards in Essenheim and Elsheim. They were picked by hand between early october and early november.



// **YIELD** 67 hl/ha



// **CELLAR and STORAGE** Spontaneous fermentation in stainless steel tanks and wooden barrels. Continued with a yeast storage until early march. Bottling in april.



// **RECOMMENDATION** Whether it's "Classic Wiener Schnitzel with Potato salad" or "Loup de mer in Chorizo Sud", the Estate Riesling can often be found in the kitchen and of course in the bistro or on the terrace in between.



// **STORAGE CAPABILITY** to at least 2024



// **DRINKING TEMPERATURE** ca. 9-11°C



// **ANALYSEWERTE** Alkohol: 12,5 % vol. // Säure: 7,7 g/l // Restzucker: 2,8 g/l



// **TECHNICAL DATES** Weingut Braunewell // Am Römerberg 34 // 55270 Essenheim
Qualitätswein Rheinhessen // 0,75 L // contains sulfites
EAN Code 4260309950017