

BRAUNEWELL

SELZTAL IN RHEINHESSEN

ESSENHEIM RIESLING LIMESTONE DRY // VILLAGE WINE

Braunewell Village Wines are our premium wines of the distinctive soils of Essenheim: Limestone. Limemarl. Yellow sand. In the seductive balance of the fruit flavours of the grapes with the deep complexity of the soils, Braunewell Village Wines turns every table into a glamorous banquet. Essenheim Riesling dry // LIMESTONE has grown on the former surf coast of the primeval sea on thick limestone banks. Our special Riesling!



// WINE Mineral, slightly spicy Riesling. On the nose slightly floral notes, mint and ivy aromas of red, iron-containing limestone and smoky components. On the palate ripe aromas of nectarine and vineyard peach, finely woven, dense body with a long, salty finish. Juicy structure with concentrated, long-lasting and present mouthfeeling.



// SOIL 100 % LIMESTONE



// HARVEST The grapes for this wine come from the various Riesling vineyards in Essenheim. They were picked up by hand between the beginning and the end of October.



// YIELD 39 hl/ha



// CELLAR and STORAGE 6-12 hours of maceration, spontaneous fermentation in a stainless-steel tank, continued with storage in the barrel on the whole yeast until the end of March. Bottling in April.



// RECOMMENDATION marinated char with lime, asparagus, watercress, caviar; slightly smoked fish, serrano ham with cantaloupe, potato and herb puree



// STORAGE CAPABILITY to at least 2026



// DRINKING TEMPERATURE 10-12°C



// TECHNICAL DATES

Weingut Braunewell // Am Römerberg 34 // 55270 Essenheim
Qualitätswein Rheinhessen // 0,75 L // contains sulfites
EAN Code 4260309950055

