Junger Welschriesling 2011

At the beginning of every harvest we set out to pick the Junger Welschriesling. For this wine we choose only ripe and highly aromatic grapes which are not yet too sweet. The fermentation happens especially slow and gentle to conserve the delicate flavours of the Junger Welschriesling. Within only a few weeks a juvenile, light and highly aromatic young wine emerges that is bottled and ready to drink in early November. Therefore this wine is the first herald of a new vintage and eagerly awaited by many wine enthusiasts. Its natural fruitiness offers a glimpse of the upcoming wine qualities and additionally the Junger Welschriesling is always a pleasure to drink on its own.

Tasting Notes:	The Junger Welschriesling 20 aromatic experience. It is light sweetness and the frisky acid impressive taste.	and very fruity. The delicate
Food Suggestion:	This wine fits to almost every occasion and is escpecially good as a refreshing beverage in the hot time of the year. It is also a very good companion for light dishes as well.	
Aging Potential:	This wine is meant to be drunk while its young and has its peak within the first year following the harvest.	
Drinking Temperature:	12 ° C	
Alcohol content: 10 % vol	Sugar Content: 10,2 g/L	Acidity: 7,3 g/L

Gracefully structured like the butterfly.

The species-rich vegetation between the vines in our vineyards offers food and cover for lots of butterflies. Take some time and you can see them sitting on many flowers. And if you are lucky you may even discover some rare species!

Wine made from organic grapes AT-BIO-402