



Rudi Wiest
SELECTIONS

Vintage: 2012
Estate: Rebholz
Region: Pfalz
Name: Riesling (Dry)
Grape: Riesling
Ripeness: QbA
Style: Dry
Residual Sugar 5.4 gm/l
Alcohol 13.5 %
Soil Type: Red sandstone, gravel
Production Level: 200 cases
Closure: Stelvin
UPC: 7 67946 30401 1

Estate: The Rebholz family's connection to viticulture dates back to the 16th century. This is hardly surprising since the Rebholz name translates as "wood of the vine." The estate's 22 hectares are farmed bio-dynamically with a production of 10,000 cases. The "Im Sonnenschein" vineyard is dominated by limestone terroir and is planted with Riesling, Pinot Noir and Pinot Blanc. The "Ganzhorn" is a small parcel of gravel and colored sandstone where Riesling excels. The "Kastanienbusch" is a rocky, rusty-red soil of primary rock, producing some of the greatest dry Rieslings in Germany. Rebholz has been a member of the Pfalz VDP since 1991 with Hans-Jörg serving as President since 1999.

Tasting Note: Terroir driven aromatics feature stone, mineral, with lemon and white peach notes. On the palate there are flavors of lemon curd, red raspberry, and pear. This QbA is quite reductive, and offers pinpoint mineral details with wonderfully salty mineral notes on the finish.

Food Affinity: Pair this food flexible Dry Riesling with traditional seafood and white meat preparations.

