



Rudi Wiest
SELECTIONS

Vintage: 2011
Estate: Gunderloch
Region: Rheinhessen
Name: FRITZ's Riesling
Grape: Riesling
Ripeness: QbA
Style: Medium Dry to Fruity
Data: Residual Sugar - 26 g/l
Alcohol..... 11.5 %.
Soil Type: Red Slate
Production Level: 5000 cases
Closure: Stelvin

Estate: In 1890 Carl Gunderloch founded the estate by investing into the best vineyard sites of the “Rote Hang” area (“red slope area”) in the Rheinhessen appellation. Over the past decade, the 5th generation, Fritz and Agnes Hasselbach, have elevated the estate to world class earning 3 times, a perfect 100 point score, in the Wine Spectator for their TBA dessert wines from 1992, 1996 and 2001.

Tasting Note: Sourced from the iron rich soils along the Rhein River, there are aromas of tropical fruit and white peach on the palate. The wine's red soil notes and vibrant acidity provide a fine balance and leave a mouthwatering medium dry finish.

Food Affinity: FRITZ's Riesling is extremely versatile and works well with light to medium weight dishes ranging from seafood, poultry and pork, to creamy pastas. It also pairs well with mild to slightly spicy Asian cuisine, or serve it as a refreshing aperitif!

