



**Vintage:** .....2012  
**Estate:**..... Wagner-Stempel  
**Region:**..... Rheinhessen  
**Name:** ..... Riesling Dry, Estate  
**Grape:**..... Riesling  
**Ripeness:**..... QbA  
**Style:** ..... Dry  
**Data:** ..... Residual Sugar - 8 g/l  
  Alcohol - 12 %  
**Soil Type:** ..... Sandy, stony clay top soil  
  over weathered porphyry rock  
**Production Level:** ..... 1,000 cases  
**Closure:** ..... Stelvin  
**UPC:** ..... 7 67946 60501 9

**Estate:** In the Gault Millau / German Wine Guide Wagner Stempel was voted newcomer of the year in 2009. The estate dates back to 1845 and is currently in its 9th generation. Daniel Wagner is the current generation who is dedicated to bringing the vineyard sites Höllberg and Heerkretz to another level, and this dedication is easily seen in the vineyards and certainly in the bottle. More meticulous and well-groomed vineyards can seldom be found! They are planted 50% to Riesling but there are also significant plantings to Pinot Blanc and Silvaner and 14% to red varietals such as Pinot Noir and St. Laurent.

**Tasting Note:** Sourced primarily from the GG (Grand Cru) vineyard Höllberg, this wine represents an extraordinary value. Stony herbal and spiced pear on the nose, progressing to apricot and citrus on the palate with an elegant soft minerality and invigorating acidity. Quite bright, fresh and lively.

**Food Affinity:** Very versatile with light to medium rich dishes including seafood, poultry and Mediterranean dishes.

