



*Rudi Wiest*  
SELECTIONS

Vintage:..... 2012  
Estate:..... Wagner-Stempel  
Region:..... Rheinhessen  
Name: ..... vom Porphy  
Grape:..... Riesling  
Ripeness:..... QbA  
Style:..... Dry  
Residual Sugar ..... 6.3 gm/l  
Alcohol..... 12.5 %  
Soil Type:.....Sandy, stony clay top soil over weathered porphyry rock  
Production Level: ..... 1,000 cases  
Closure:..... Cork  
UPC: ..... 7 67946 60508 8

**Estate:** The Gault Millau / German Wine Guide voted Wagner Stempel 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:** Clear, very pale yellow color in the glass. Intense but complex nose of peach, apricot, lemon and a hint of raspberry in the background. The fruits translate from the nose to the palate; with a dry, fresh and bright acidity and a pronounced salty minerality. Full bodied, with beautiful balance.

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

