

Hambach Riesling

Our Riesling village wine is made from grapes sourced from our vineyards in the village of Hambach, situated just below the Hambach castle. The wine is characterised by its refined varietal aroma and a refreshing acidity. Slow fermentation at moderate temperatures under controlled conditions lead to a wine with high expression of varietal aroma. The lively acidity originates from the slightly cooler climatic conditions in the village of Hambach compared to Ruppertsberg.

Vintage	2025
Origin	Hambach
Grape variety	Riesling
Taste	dry
Aroma	Apricot, mirabelle, banana
Food pairing	Fish, pasta, salad
Drinking temperature	10 – 12° C
Analysis	Alcohol: 12,5 % vol. Residual sugar: 7,4 g/l Acidity: 6,9 g/l
Quality level	Quality wine
Allergen information	Contains sulphites
Content [ml]	750 ml
Vegan	yes

