

Allacher



2024 WELSCHRIESLING

Grape Variety(s): 100% Welschriesling

Alcohol: 12%vol

Acidity: 6,2 g/l

Residual sugar: 3,8 g/l

contains sulphites

Description:

The Welschriesling is presented in a light yellow-green color. It impresses with its typical varietal aroma with an intense scent of green apples. On the palate it develops an extraordinary freshness, fruitiness and liveliness. Subtle spicy nuances and a piquant acidity give it an elegant structure. The finish is harmonious and leaves a lasting impression. This Welschriesling is the perfect wine for the summer, delighting with its characteristic aromas and refreshing properties.

Vinification:

The grapes were harvested at the ideal time of ripeness. After a maceration period of 12 hours, the grapes were gently pressed. The grape juice was completely clarified and fermented in a cooled stainless steel tank. After an average fermentation time of 10 days, the finished wine was withdrawn. The Welschriesling was stored on the fine yeast for about a month. The wine was then filtered and bottled.

Serving temperature: 6-8 °C