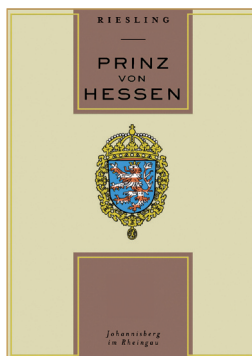


PRINZ VON HESSEN



H RIESLING

2007

GRAPE PRODUCTION

The grapes of this vivid juicy wine originate from the vineyards surrounding the Johannisberg. The Riesling grapes grow as well on loessic soil with gritty structure as on sandy loam soil. Warm summer months with low temperatures at night provide ideal conditions for the cultivation of fresh Riesling.

WINE PRODUCTION

The wine harvest took place end of September till end of October. In order to receive the freshest fruit for the wine an intensive selection was needed. The grapes were then carefully pressed in the cellar of the estate. The fermentation in cooled high-grade steel tanks underlines again the freshness and the fruitiness of the wine.

THE YEAR 2007

In 2007 we harvested aromatic grapes with very high must weights. The grapes had one of the longest veraison of all times. In spring the vines came very early into bloom and consequently the grapes already began to vegetate by the end of May. Throughout the entire summer while being water-saturated, the ripening-process endured quite long and slowly. Thanks to steady and also dry weather conditions in October, with cool nights and plenty of sun in the daytime, we were enabled to await the perfect point of time to start the vintage taking care of the needs of each particular vineyard and each type of grape. This enormously successful vintage 2007 expresses truly the character of our certain terroir and let us produce an excellent and intensive variety of wine.

TASTING NOTES

A typical Rheingau Riesling with a lively pale-yellow colour and light green high-lights. A juicy wine with a fresh, clear and fruity smell which reminds a little bit of apple, citrus, grapefruit and in the background a little peach. The flavour of this wine has a light residual sweetness and a clear structure. It is a perfect accompanying wine for any kind of dishes.

ANALYSIS

Alcohol:	11,6% vol.
Acidity:	7,6 g/l
Residual Sugar:	10,8 g/l
Serving temperature:	10° C to 13° C

