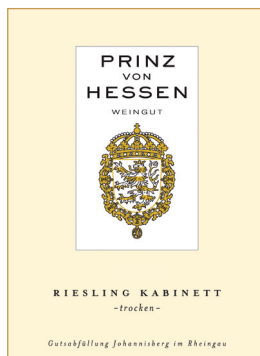


PRINZ VON HESSEN



RIESLING KABINETT TROCKEN

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 from 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 Riesling with a pale-yellow colour and light green highlights, which displays an aroma from fresh and juicy fruits. The flavours remind of orange blossom and grapefruit. This Riesling convinces with its well balanced acidity and its fine-linked mineral character.

ANALYSIS

Alcohol:	12,5% vol.
Acidity:	7,8 g/l
Residual Sugar:	8,7 g/l
Serving temperature:	12° C to 15° C

