



A. CHRISTMANN RIESLING REITERPFAD HOFSTÜCK GG

Region	Soil	Elevation	Alcohol
Pfalz	Red Sandstone	245 Meters	13%

Vineyard A.Christmann

Grape Varieties Riesling

Vinification The whole grapes are carefully transported to the pressing room, the “Kelterhaus”, where they are crushed. After a short period of maceration lasting between 3 and 6 hours, the grapes are slowly and carefully pressed. The must is left to settle overnight and is then fermented using yeast produced by our winery. Until it is ready to be bottled, the unfined and untreated wine is left to mature on the lees and fine lees in both stainless steel vats and large, traditional wooden barrels.

Age of Vines 20-45 years

Tasting Notes Concentrated lemon flavor with floral/herbal and some almond aromas. Piquant and firm on the palate, densely woven silky texture, great balance.

Reviews **2019 Vintage**
Wine Advocate: 92 Points



M•S WALKER
SINCE 1933

AGI PORTFOLIO | OCTOBER 2020