



DR. FISCHER STEINBOCK ALCOHOL-REMOVED RIESLING

Region	Soil	Elevation	Alcohol
Mosel	Devonian Eroded Slates	100–175 Meters	N/A

Vineyard Selected Mosel Vineyards

Grape Varieties Riesling

Vinification The new Alcohol-Removed from Steinbock Selection Dr. Fischer is made from a fruity Riesling Kabinett. Using an innovative vacuum distillation process the alcohol is removed. The atmospheric pressure is reduced to about 15mbar, and in this way the boiling point of the alcohol is lowered from about 78° C (173° F) to about 25-30° C (77-86° F). The delicate aromas of the wine are almost preserved and a beverage with an alcohol by volume lower than 0.25 % is obtained.

Age of Vines 5–35 years

Tasting Notes Straw yellow color with greenish reflections. Fragrant, aromatic notes of white fruits and citrus. Soft and refreshing on the palate.

Reviews N/A