



SELECTION DR. FISCHER STEINBOCK ALCOHOL-REMOVED SPARKLING

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

Vineyard Selected Mosel Vineyards

Grape Varieties Riesling

Vinification Through a gentle vacuum process, alcohol is extracted from a wine made from selected grapes. In a state-of-the-art technique, the air pressure is reduced in a cauldron allowing alcohol to evaporate at only 25–30 °C (77–86 °F).

The low thermal stress ensures that the character, taste and fine aromas of the original wine are preserved and the remaining alcohol content is less than 0.25 % vol.

Age of Vines 5–35 years

Tasting Notes Straw yellow with greenish reflections, a delicate and persistent perlage. In the nose with fragrant aromatic and juicy notes of white pulp fruit, white blossoms and citrus.

It is dry and lively in the mouth, convincing with its distinctive freshness.

Reviews N/A