

rngmið

Expertise

Rivaner dry

Origin: Moselle

Grape variety: Müller Thurgau/ Rivaner

Category: Estate wine Article number: 6

EAN Bottle: 4260126730601

<u>Estate wines</u>: The estate wines grow in the former riverbed of the Moselle, where glacial gravel deposits create a very favorable substrate for the vines. Already in the entry-level area, yields are significantly below the normal level of the region. This results in easily accessible, fruity wines with a lot of drinking pleasure but also with good structure.

<u>Description:</u> Lovely, typical Müller-Thurgau (Rivaner): Subtle muscat aroma, gentle acidity, refreshingly dry. The asparagus wine. An allround food companion, perfect for the terrace, or simply enjoyed on its own.

Food recommendation: Poultry, salads, and various fish dishes.

Recommendation and Analysis:

Serving temperature: 8-12°C

Alcohol: 11,5 %vol

Residual sugar: approx. 5 g/l Acidity: approx. 5,5 g/l

Packaging and Presentation:

Bottle shape: White Schlegel bottle

Volume: 750ml

Bottle weight (empty): 405g

Bottles per carton: 6 Carton weight: 7,50kg Cartons per pallet: 60



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