

Rudí Rüttger

Weintradition in der Familie seit 1643

RIESLING "Le Tendre" off-dry

Vintage: 2021

Region: Pfalz/Germany

Residual Sugar: 13,8 g/l

Acidity: 8,0 g/l

<u>Alcohol:</u> 11,0 % Vol

Short Maceration, cool fermentation at 16° Celsius in stainless steel.

"Le Tendre", "the tender one", combines the rich acidity of the Riesling-grape with a pleasant residual sugar content.

2021 has been a typical cool-climate year, with an extraordinary long ripening of the Riesling-Grapes, which leads to high aromatics & a very lively, sparkling, citric taste. It pairs well with hot and spicy dishes, as the small sugar rest can be an excellent counterpart to it.

Recommended drinking temperature: 9-11°C

