



DÖNNHOFF



2017

Kreuznacher Krötenpfuhl

Riesling Kabinett

BARREL-NR. 1712

South-facing site with soils of gravel and loess loam. Vines growing in this type of pebbly soil tend to produce small berries with delicate aromas, a lively acidity and a long hang time.

Age of vines 15 – 35 years

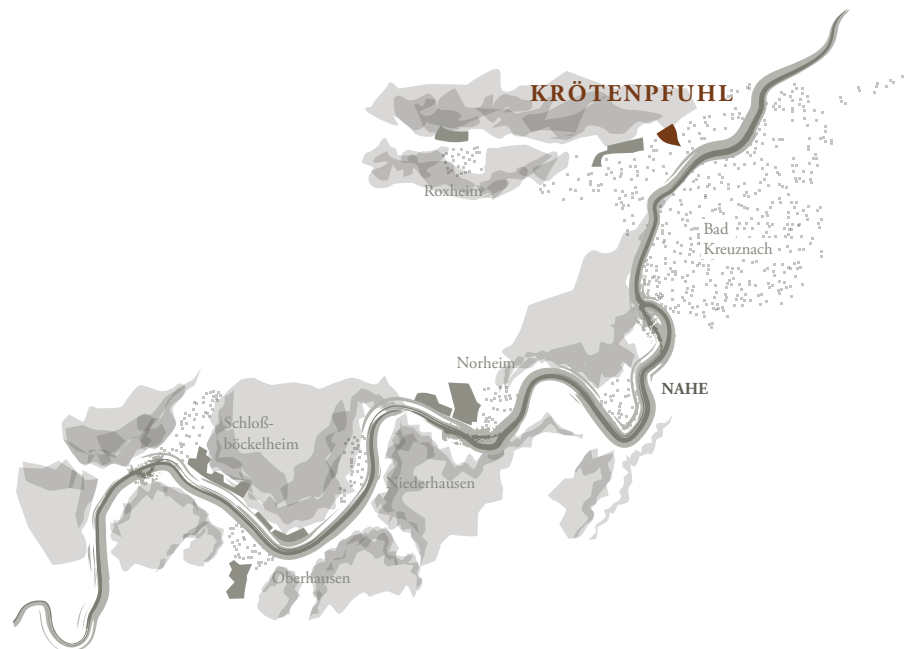
Yields ca. 40 hl/ha

100% selective hand harvest

Fermented and matured in large wooden barrels and stainless steel vats.

Elegant off-dry Riesling balancing notable spice aromatics with a clarion and refined acidity.

Alc. 9,5% Vol.



VDP. PRÄDIKATSWINGUT