



# PRINZ VON HESSEN

	<b>Name</b>	PRINZ VON HESSEN CLASSIC
	<b>Vintage</b>	2016
	<b>Variety</b>	Riesling
	<b>Taste</b>	Off - Dry
	<b>Analysis</b>	
	Alcohol	11,5 % vol.
	Acidity	7,2 g/l
	Residual Sugar	14,1 g/l
	Serving Temperature	8° C to 10° C
	Art. No.	1611-2



## Tasting Notes

Fine citrus and apricot notes shape the nose of this wine. This off-dry wine is the dictionary definition of perfectly balanced sweetness and acidity. Juicy, ripe apple and exotic fruit pair with cheery lightness. Until the finish – enjoyably aromatic and refreshing

## Wine Production

The harvest occurred from the end of September to the end of October. Intense, manual selection in the vineyard secured that only the finest grapes were harvested. From the vineyard, the grapes were transported to the winery's press house where they were gently crushed. To preserve the fresh fruit-laden aromas of the Riesling must, the fermentation took place in temperature-controlled, stainless steel tanks.

## Vintage 2016

Considering plant protection, the year 2016 was a much bigger challenge than the previous years. Until the end of June the amount of rainfall was about 3 to 4 times higher than the average rainfall. From July on the weather conditions started to normalize and led to a vintage of very good quality with a little less than average crop.

## Prinz von Hessen

Based in Johannisberg in the Rheingau, the winery ranks amongst Germany's finest Riesling producers. Numerous accolades, national and international, reflect the extraordinarily high quality of the wines. The Riesling vines are cultivated on the top sites of the Rheingau, among them such prestigious names as Johannisberger Klaus, Winkeler Hasensprung and Winkeler Jesuitengarten. Ninety-five percent of the winery's vineyards are dedicated to the Riesling grape.