



PRINZ VON HESSEN

	Name	Kabinett ROYAL
	Vintage	2016
	Variety	Riesling
	Taste	Dry
	Analysis	
	Alcohol	12 % vol.
	Acidity	7,2 g/l
	Residual Sugar	7,3 g/l
	Serving Temperature	8° C to 10° C
	Art. No.	1626



Tasting Notes

A worthy, modern interpretation of the Rheingau Riesling, as we define it. This vintage's Kabinett ROYAL is powerful, the typical Riesling acidity well integrated into the aroma profile. Refreshing and juicy, a straight forward Riesling with almost irresistible flavors provides a wonderful drinking experience.

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.