

WEINGUT BOSSERT 2017 RHEINHESSEN RIESLING

TASTING NOTES

The 2017 Rheinhessen Riesling has a pale gold color. Aromatics of daisy and magnolia, honey, paraffin, and white pear. Vibrant yellow apple, yellow cherry, honeyed pear, chamomile, and limestone on the palate. The acidity is well balanced and gives incredible energy to the wine. Enjoy with hard cheese, spicy vegetable and seafood, and lighter proteins.

TECHNICAL DATA

VINTNER	Phillip, Johanna and Emily Bossert
WINEMAKER	Phillip Bossert
VARIETAL	100% Riesling
APPELLATION	Rheinhessen
PRODUCTION	800 Cases
RS/ACID	5.1 g/L/8.6 g/L
AGING	Stainless steel for 9 months
VINEYARD SOURCE	Konigstuhl and Hollenbrand in the town of Gundersheim
SOIL	Loess with large veins of Limestone



BACKGROUND

The Bossert family has been tending to their vines in the town of Gundersheim since 1848. The family made the decision to start making wine under their own label back in 2004. With much consideration, the Bosserts have chosen the three best grapes they feel they can cultivate; Riesling, Pinot Bland, and Pinot Noir. In their cellar, the young winemakers are not much different than their ancestors of 1848. Today Phillip and Johanna Bossert, brother and sister, tend to the vines and wines using their experience from some of Europe's most prestigious wineries in Switzerland, Austria, Germany and France. The vineyards are farmed organically and local sheep are used to defoliate the vineyards.