

# Schlink Haus Riesling QbA

**Pronunciation :** reez-ling

The finest and best known of Germany's white varieties. Well balanced and slightly fruity, semi-dry. A crisp and refreshing wine for seafood, chicken and salads.

<b>Variety:</b>	Riesling
<b>Varietal Percentage:</b>	100%
<b>Age of vines:</b>	3-30 years
<b>Soil type:</b>	Loamy, sandy and slaty soil
<b>Date picked:</b>	October
<b>Harves sugar:</b>	ca. 50°-72 ° Öchsle
<b>Fermentation time:</b>	8 weeks
<b>Temperature Range:</b>	Cold fermentation
<b>Fermentation container:</b>	Stainless steel
<b>Alcohol:</b>	ca. 9,5% -11,0% vol .
<b>Residual sugar:</b>	ca. 30-35gr/Ltr.
<b>Acidity:</b>	ca. 6,0-8,5gr/Ltr.
<b>Approximate lifespan:</b>	5 years

