

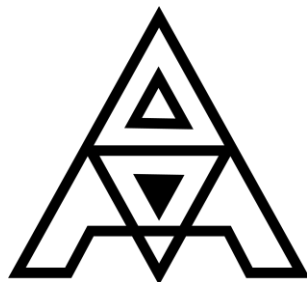


Erbes Ürziger Würzgarten Riesling Kabinett

Alc. 8,0% - residual sugar: 52 g/ltr – acidity: 7,4 g/ltr

The essence of this Kabinett nose is lime and honeysuckle with a touch of fruity peppers. The brilliant acidity cleans up the indication of sweetness on the palate and makes you want, no, crave another sip. This low alcohol Riesling from the “Spice Garden” (is the translation of Würzgarten) vineyard gives a mouthful of wonderful citrus flavors and its acidity makes this wine exceptionally food friendly.

Food Pairing: Sweet and Sour Shrimp, Spicy Seafood, Paella, Roasted Root Vegetables



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