



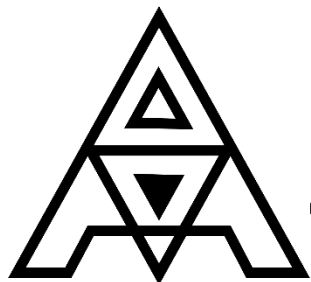
Seebrich Niersteiner Hipping Riesling Spätlese

Alc: 9,0% - residual sugar: 49,8 g/ltr – acidity: 7,5 g/ltr

The Hipping vineyard site is located in the “Roter Hang” in the village of Nierstein. Roter Hang can be translated into red slope with red slate as soil type. The red colour of the rocks are coming from iron deposition. Wine made out of this soil are showing very mineralic notes. The red slate arisen 280 mio years ago. In that time it was a dry-hot climate.

This Riesling impresses with its finesse and unique fruit experience. This wine presents a wonderful peach-passionfruit-flavor, combined with a “powerful” body. The residual sugar is perfectly integrated. Long mineralic finish!

Food pairing: spicy dishes like Thai-Curry



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