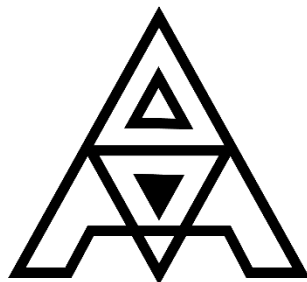




Dr. Wagner Saar Riesling QbA trocken

Alc: 11,5% - residual sugar: 8,3 g/ltr. – acidity: 8,1 g/ltr.

In the nose there are remarkable aromas of fresh hay, citrus, lime and nuances of “wet slate”. Very precise structure. On the palate you feel a very fine ratio of sweetness and acidity with precise structure. A “typical” racy Saar Riesling, of which you would like to have another sip/glass. A Riesling for every day.



**ARTISANS
& VINES**