



# Kerpen Wehlener Sonnenuhr Riesling Spätlese\* 2017

## Vintage

The 2017 vintage year breaks two records: on the one hand it is the earliest harvest in living memory, and on the other the crop is lower than ever before in the past five decades. In terms of quality, however, the vintage offers the entire spectrum from entry-level qualities to Trockenbeeren-auslese. Very warm March with partly summery temperatures, shoots already started at the beginning of April, extreme late frost from 19<sup>th</sup> to 20<sup>th</sup> April, dry and warm weather from beginning to middle of June ensured a rapid flowering process. Then the grapes developed extremely quickly, July brought the long-awaited rain, but sometimes with undesirable side effects such as thunderstorms, heavy rain, squalls and hail, a lot of precipitation and hot and humid weather in August further accelerated the development of the vines and ensured the earliest start of the grape harvest. Harvest already began at the end of September, Large qualitative range of harvest: Must weight depending on harvest time and yield from 80 to 180 degrees.

## Wine

Colour: Pale lemon-yellow.

Bouquet: Very fine nose of apple, lemon and some quince.

Taste: Very well-balanced acidity, minerality and fruit (apple, peach, some pineapple), long and elegant finish, does not have a sticky-sweet taste despite its residual sugar, touch of botrytis.

Food Recommendation:

Good in combination with heavy Indian currys or dishes with a coconut milk/ cream base, as well as a good amount of spiciness (Thai or Korean food). Wonderful summer wine with some fruits, crackers and cheese.

Vintage	2017
Vineyard Site	Wehlener Sonnenuhr
Quality Level	Spätlese*
Grape Variety	Riesling
Taste	Fruity-Sweet
Weight of must	95
Alcohol	7.5
Acidity	9.6
Residual Sugar	76.4
Extract	32.5
Aging well	2030
Ap. Nr.	2 576 562 13 18
Type of soil	Slate
Vinification	Oak Barrel

