PULLUS RIESLING

2012
HALF-DRY

Region: wine-growing district Styrian Slovenia
Variety: Riesling
Packaging: 12000 bottles; 0,75L

Tasting notes:
The aroma nuances, expressed by the 2012 vintage, hint at peaches, apricots and flowers, which is typical for the Riesling of this region. These characteristics complement perfectly with the honey nuances expressed in the wine's aroma and taste. Furthermore, the pleasant acids and sugar create a wonderful harmony. Due to these qualities and its fruity bouquet, the Riesling is a wonderful accompaniment to food and goes particularly well with crab dishes.

Awards:

Analysis:
Alcohol: 13, 00 vol. %
Total acidity: 6, 20 g/L
Residual sugar: 12, 00 g/L

Soil:
a diverse geological soil structure composed primarily of gravel and clay, with a layer of marl usually covering the lower layers. The vineyards are spread over the finest vinegrowing sites on the hills in the area around the city of Ptuj

Harvest:
A hot and sunny summer was a real blessing for vine varieties of Germanic origin, like the Riesling, which is considered the king of white wines. Just like every other wine king, the Riesling requires a royal vintage and vineyard location. The harvesting of the Riesling began in the last week of September and continued until the beginning of October

Winemaking:
The Riesling 2012 is a blend of two technological ripening stages of overripe grapes, which have been macerated up to 24 hours and of the semi-ripe White Riesling grapes, which give the hot vintages a certain freshness and lightness. The young Riesling wine was vinificated using various traditional yet modern oenological approaches, such as fermentation at extremely low temperatures, aging in large oak barrels, aging on fine lees and the use of protective technology. When harvested, the flavour of the Riesling grapes revealed lovely fruity notes with a pleasant acid-sugar balance

Temperature:
the perfect wine experience, serve at 6 °C

Storage:
drink immediately

Our Master Chef recommends:
grilled shrimps