

**Weingut Leitz**

# Dragonstone Riesling (Off-Dry) 2024



## TASTING NOTE

The salty touch on the end of this lightly sweet German Riesling delivers a welcome complexity to a juicy, piquant mouthful of pears, pineapples and limes.

## VITICULTURE

The vineyard is located in the middle of Rheingau with an average age of 20 years. The vines are trellised with the Guyot system and the canopy management is Leitz's own structure. Sustainable farming practice is employed including leaf removal.

## VINIFICATION

Whole cluster pressing, overnight settling on skins and then temperature controlled fermentation in stainless steel. The wine is left on lees for 4 months and filtered via cross flow.

## FOOD MATCHING

The sweet nature of this wine makes it a must have with spicy food, such as Sushi, Mango Chutney, or tropical salads with roasted chicken breast.

SIZE	75cl
VINTAGE	2024
ABV	11%
GRAPE VARIETIES	Riesling (100%)
CLOSURE	Screw cap
SKU CODE	H7880124
EXPRESSION	White, Round and Fruity
COUNTRY	Germany
REGION	Rheingau
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
TOTAL ACIDITY	6.9g/l Tartaric
RESIDUAL SUGAR	34.5g/l
SKU	H7880124