

NIK WEIS

NIK WEIS RIESLING "KABINETT" RIESLING

MOSEL • GERMANY • EUROPE

TECHNICAL DETAILS

The Estate

The approximately 45 hectares of vineyards stretch for around 60 km along the Mosel and Saar rivers and are cultivated in a traditional manner in harmony with nature.

Wine Making

The wines are fermented exclusively with indigenous yeasts.

Food Suggestions

Pairs well with pork, shellfish, spicy foods, poultry, and cured meats.

TASTING NOTES

This pale white gold colored Kabinett level Riesling from Nik Weis opens with matchstick, orange peel, and gooseberry bouquet. On the palate, this wine is medium bodied with integrated medium acidity. The mouthfeel is balanced, smooth, fresh, and very approachable. The flavor profile is a tasty lime and kumquat blend with notes of white peach and stony minerality. We also detected a touch of tangy grapefruit. The finish is off-dry, and its flavors and acidity linger and last for a while.

Riesling grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 9.5
- Class: White

WWW.NIKWEIS.COM/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

