

2017 ARMAND RIESLING KABINETT VDP.GUTSWEIN



ARMAND was the dazzling personality in the estate's history. It was he who made the estate what it still is today – an internationally recognised leading wine estate. He was awarded the title „Reichsrat of the Bavarian Crown“ for his contribution to politics and he crowned his life with the opening of the Suez Canal, at which VON BUHL wine was served when the „ribbon“ was cut. It is in honour of him that we produce the ARMAND wine.

WINE

It's character is said to be similar to the wine that opened the Suez Canal. With a fruity apricot nose and spectacular fireworks of acidity, spirit and mineral character on the tongue, it never fails to seduce top testers both at home and abroad.

SOIL

White and yellow variegated sandstone.

HARVEST

Selective hand-picking September 2017.

YIELD

approx. 50 hl/ha

VINIFICATION

Carefully fermented and finished in stainless steel on full lees for 16 weeks without any fining or other technical measures.

CAN BE STORED

until 2023

FOOD PAIRING

Ideal companion to spicy Asian and Arabic cuisine as well as to fine raw milk cheeses.

SERVING TEMP.

approx. 7-8°C

ALCOHOL

8.5 Vol. %

ACIDITY

9.1 g/l

RESIDUAL SUGAR

74.6 g/l

ITEM NO

1786

