



WEINBAU SEIT 1630

HANS WIRSCHING

2016 Iphöfer Julius-Echter-Berg Riesling Trockenbeerenauslese

The grape variety Riesling, also known as the „king of white wines“, grows best on Franconia’s sunniest sites. Our top site “Julius-Echter-Berg” offers these perfect conditions: steep hills and a south exposed location enabling the grapes to ripen ideally and aromas to develop to perfection - you will taste it.

When examining the wine in the glass the shiny golden colour and the deep reflections already show the entire elegance of this Riesling Trockenbeerenauslese. On the tongue the perfect interplay of acidity and sweetness is impressive: Clear, brilliant character, where intensive, fruit aromas are wonderfully combined with a refined acidity – a taste adventure nonpareil!

The high amount of residual sugar and the concentrated flavours of dried fruit, honey and caramel promise an exceptional indulgence for special moments!

The Gault & Millau Wine Guide 2019 as well as the Vinum Wine Guide 2019 awarded this Trockenbeerenauslese with outstanding 94 points. The American Wine Spectator awarded it with 93 points: *“A zesty rich version with a floral edge to the red peach, flambéed pear and gooseberry flavours, displaying a luxurious profile. Floral notes extend on the finish, offering added dimension and plenty of sage honey elements.” (07/2019)*

The internationally renowned wine critic Ronn Wiegand is full of praise: *“Very concentrated, complex in flavor, and crisp, this is an outstanding Riesling TBA from one of Franconia’s best vineyards. The wine is light bodied, very rich (apple, lime, honeysuckle, pineapple, honey), extremely long on the palate, with vibrant acidity, and a very persistent finish. Wonderful quality.” (Restaurant Wine 2019)*



Date of harvest	29th November 2016
Must weight	165° Oechsle
Alcohol	7.0 vol.%
Residual sugar	259.1 g/l
Acidity	10.0 g/l
Aroma	fine bouquet of apricots and peach, light notes of honey, hints of papaya and pineapple
Taste	fascinating in fruit and elegance, honeyed notes with citrus peel and plush lemon curd finish, perfect interplay of sweetness and acidity, noble sweetness

Drinking temperature 10° C

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