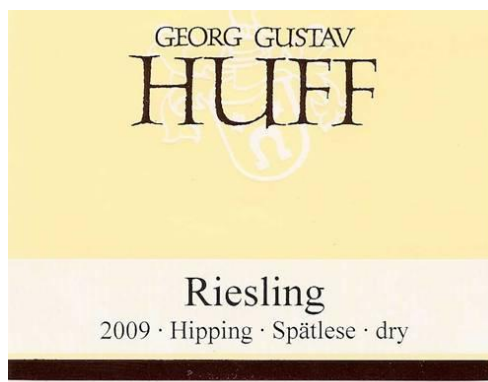


GEORG GUSTAV HUFF

Riesling Spätlese Trocken



Vintage:	2009
Grape Varietal	Riesling
Quality Level	Spätlese
Country / Growing Area	Germany / Rheinhessen
Name of Wine, Site Indication of Taste	Riesling Spätlese Trocken, Niersteiner Hipping Dry
Producer, Winery Location	Winery Georg Gustav Huff, Nierstein
Awards/Recognitions	Goldene Kammerpreismünze (Golden Award, German Chamber of Agriculture)
Serving Temperature	47°F- 50°F (8°-10°C)
Description of Taste	This complex dry Riesling's character is derived directly from the red slate of the Niersteiner Hipping exhibits a wide variety of exotic fruit aromas.
Food Pairing	Cheeses: Brie, Alsatian Munster, or Pont l'Evéque and salty cheeses like Gruyere, Beaufort, or Asiago. Entrees: Seafood (crab) , Asian, Thai, sushi, veggies, garlic and lighter poultry or pork.
Type of Soil	Red slate (Nierstein Red Slope)
Maximum aging	6 years
Acidity	7.2 g/l
Residual Sugar	9 g/l
Alcohol content	13% By Vol
Content	750ml
Special Information	Vines are located at one of the best sites at the Red Slope. This is how a Dry Riesling should taste!!!