

# CARL EHRHARD

## Rudesheim Riesling *Trocken*

Rheingau, Germany

**GRAPE VARIETY**  
100% Riesling

### TASTING NOTE

A reflection of classic Rudesheim minerality. Fuder aging and micro-oxidation give the wine its luscious mouthfeel and round out the edges of the acid. The ripe acid plays with the fruit of the Riesling and stimulates continued drinking and pairing with good food.

### FOOD PAIRING

A refreshing aperitif, and also excellent with appetizers, salads, seafood, chicken and fish, and light pasta dishes.



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