

# CARL EHRHARD



Rudesheim Riesling  
*Trocken*  
Rheingau, Germany

**GRAPE VARIETY**

100% Riesling

**TASTING NOTE**

This is a reflection of the Rudesheim minerality. The fuder aging and subsequent micro-oxidation give the wine its "vinousness" 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**

Perfect with seafood, Mediterranean dishes and chicken.

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