

VON SCHLEINITZ

Dry Riesling QbA

Mosel, Germany

GRAPE VARIETY

100% Riesling

TASTING NOTE

A delicate, yet fruit-driven white, sporting peach and apple notes backed by lively acidity. Very versatile, it is a great alternative to Pinot Grigio and unoaked Chardonnay.

FOOD PAIRINGS

Try with your favorite savory dishes, especially seafood, poultry and vegetarian.



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