



SELBACH

GmbH & Co. KG

WINE DESCRIPTION

name of wine:	Selbach Ahi Riesling (Blue Fish)
producer/estate:	J. & H. Selbach
region:	Mosel
soil:	crumbly Devonian slate
quality level:	Qualitaetswein
varietal:	Riesling
Vinification:	Cold fermented in stainless steel tanks, extended lees contact
characteristics:	fresh and lively Riesling with good fruit and a touch of smoky minerality from the slate. The nice balance of crisp acidity and delicate, restrained fruitiness makes for a lingering, mouth-watering finish. The wine's low alcohol comes as an added bonus.
recommendation:	Very versatile and food friendly Riesling for the table and the patio. This wine goes well with all sorts of flavourful food and is a great refreshing sipper alone by itself.
Serving temperature:	9 – 11° Celsius
shelf life:	4 - 5 years

