

Like a walk through an orchard full of ripe fruit. This dry Riesling shows great structure with a beautiful, balancing acidity.

NETT TRADITION RIESLING



Another member of the avant-garde group of talented, visionary German winemakers, Christian Nett represents the fifth generation in this small family estate located in the heart of the Pfalz. Due to its almost Mediterranean climate, this wine region also produces many exotic fruits that are normally not associated with Germany. The family vineyards are cultivated with the utmost respect for the environment, avoiding the use of harmful herbicides and pesticides. Only the best and healthiest grapes are selected to produce the estate wines. We came across this grower in a restaurant in downtown Frankfurt, near the financial district, featuring international cuisine made fresh each day from local produce and meats. Christian's wines came highly recommended by the restaurant's owner, and it proved to be a great recommendation indeed. A subsequent visit to the winery and meeting with Christian confirmed the initial impression.



VINIFICATION

In the cellar, after a gentle pressing of the grapes, the wines are given time to mature on their fine lees for added character, structure, and complexity.

VITICULTURE

The vineyards are located amidst a Mediterranean-like region, about 120 to 140 m above sea level. You will find kiwi, figs, almonds, and chestnuts in and around the vineyards, giving the wines from this area their unmistakable, exotic character. The work in the vineyards is conducted with the utmost respect for nature. Often the ground is worked with the help of their vineyard horse.



SKU: 865138

Region	Pfalz
Classification	Pfalz QbA
Vintage	2022
Grapes	98% Riesling, 2% Silvaner
Soil Composition	Potent loess and clay soils with fine veins of limestone
Vineyard Training	Guyot
Density/Yield	65 hl/ha
Fermentation	Temperature controlled fermentation with cultured yeasts in stainless steel tanks. Six months maturation on fine lees
Alcohol	12.5 %
Residual Sugar	6.0 g/l
PH	7.5 g/l
TA	-
Free SO2	50 mg/l
Total SO2:	110 mg/l

TASTING NOTES

A beautiful introduction to the style of Riesling found in the Pfalz with its Mediterranean-like climate. Elevated exclusively in stainless steel, Christian's aim is to emphasize the inviting and intriguing aromas of this grape along with its singular minerality and acidity. The wine has depth without compromising its elegance. Refreshing and delightful.

PAIRING SUGGESTION

A great accompaniment to the rustic dishes that are typical for the Pfalz such as pork belly with sauerkraut or liver dumplings. It enjoys the company of Flammkuchen and Quiche from the neighbouring region Alsace. It elevates simple dishes like dark rye bread with liver sausage and mustard.