

HOFMANN



WILLEMSWILLEMS

Weingut Willems-Willems

2017 Riesling Auslese „Oberemmeler Karlsberg“

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|------------------|--------------|
| vintage: | 2017 |
| grape variety: | Riesling |
| taste.: | |
| producer region: | Mosel (Saar) |
| alcohol: | 7,5 % vol. |
| acidity: | 9,4 g/l |
| residual Sugar: | 73 g/l |



The little dots on the label symbolize a meticulous hand harvest — literally berry-by-berry selection — that is essential to the stunning concentration of the final wine. Grown on the warm slate soils of the Oberemmeler Rosenberg, the grapes are allowed to ripen well into late autumn. The renowned Saar acidity moderates the rich concentration and fruitiness of this stunning Auslese. Pull the cork to discover an incredible aromatic spectrum reminiscent of drippingly ripe tropical fruits yet somehow still brilliantly fresh.