

## Riesling “Tradition” 2017, Philipp Kuhn

PHILIPP KUHN



PFALZ

### Technical Data

Country	Germany
Region	Pfalz
Appellation	Laumersheim
Producer	Philipp Kuhn
Founded	1750
Farming	Organic
Vineyard Age	30 years
Varietal(s)	Riesling
Soil Type	Limestone
Alcohol	12.0%
Residual Sugar	0.2%
Acidity (g/L)	6.2
pH	3.4
Fermentation	natural/stainless steel
Aging/Maturation	6 months in stainless steel

### Producer Description

I normally only select one producer from each region as I prefer to not have "competition" in my portfolio but I also selected Philipp Kuhn in Pfalz due to the quality of the wines and to show how expressive various varietals can be in different terroirs. The geology around Laumersheim is mainly limestone due to a limestone knoll (the Orlenberg) northwest of the town although other vineyards in the area also have loess and quartz. Although only 20 miles from my other Pfalz producer, the wines have completely different flavor profiles but are still also very food friendly.

Philipp Kuhn's family has been growing grapes in the area since the 17<sup>th</sup> century and the family's winery was officially started around 1750. Philipp Kuhn Jr, the current head of the winery, has been in charge of viticulture and wine making at the estate since 1992 when he was 20 years old.

### Tasting Notes

This is Philipp Kuhn's "basic" Riesling and it is very delightful and refreshing. Initial aromas are of gardenia, honeysuckle, and lemon compote. Flavors include honeydew melon and lemon water along with some interesting "buttery" hints. There is a medium to full mouthfeel which saturates the palate along with perfect balance and delicate acidity.

### Food Pairings

This is an extremely versatile wine with food and pairings would include veal, pork, sole, scallops, sea bass, swordfish, seafood salads, baked and grilled chicken, chicken enchiladas, Asian pork and chicken dishes, vegetable stir fry, vegetable casseroles, pasta salad, green salads, onion soup, and medium/hard cheeses.