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## ***Berg Roseneck Riesling Kabinett 2017 (Feinherb), Corvers-Kauter***



<b>Technical Data</b>	
Country	Germany
Region	Rheingau
Appellation	Berg Roseneck
Producer	Corvers-Kauter
Founded	1750
Farming	Organic
Vineyard Age	30 years
Varietal(s)	Riesling
Soil Type	Slate, Loess, Quartz
Alcohol	11.5%
Residual Sugar	1.4%
Acidity (g/L)	5.8
pH	3.4
Fermentation	natural/stainless steel
Aging/Maturation	6 months in stainless tank

### **Producer Description**

Corvers-Kauter produces possibly the most "precise" wines that I have ever tasted. Dr. Corvers apparently understands the complete potential of every parcel and then creates amazing expressiveness in all of his wines. The current estate also has a long history as the tradition of winemaking in the Kauter family, from the village of Winkel, goes back 250 years. Winemaking in the Corvers family, originally from Rudesheim, reaches back equally as far.

To maximize the potential of each wine, the estate emphasizes sustainable viticulture and gentle handcrafting of their Rieslings and Pinot Noirs. In the vineyards, Dr. Corvers continually monitors the combination of climate, soil-type, microclimate, grape biorhythm, transferal of energy, and time as he knows these are the constants, the major factors determining the flavor and aroma sensations a wine will impart. Although his main focus is first the wines, he also shares our focus on their potential to be paired with foods. The "food friendly" focus is also supported by his wife Brigitte's culinary skills as they also have a very notable restaurant.

### **Tasting Notes**

Aromas are of white flowers, ripe honeydew melon, apple blossoms, and a hint of peonies which then progress into flavors of Meyer lemon and grapefruit along with hints of cherries and papaya. This is another example of a perfectly crafted wine with medium to full mouthfeel and perfect acidity.

### **Food Pairings**

The very food friendly characteristics of the Corvers-Kauter wines continues here as well with food pairings including sole, crab, shrimp, scallops, sea bass, halibut, braised tuna, seafood salads, pork cutlets, pork tenderloin, veal, Asian vegetable salads, green salads, and hard cheeses.

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