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"R3" Riesling 2017 (Trocken), Corvers-Kauter



Technical Data	
Country	Germany
Region	Rheingau
Appellation	
Producer	Corvers-Kauter
Founded	1750
Farming	Organic
Vineyard Age	25 years
Varietal(s)	Riesling
Soil Type	Slate, Loess, Quartz
Alcohol	13.0%
Residual Sugar	0.1%
Acidity (g/L)	6.1
pH	3.6
Fermentation	natural/stainless steel
Aging/Maturation	12 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

R3 is a blend from different vineyards across the Rheingau and it reflects the geological structure of the area as well as the microclimate of the estate's best vineyards in the towns of Oestrich, Winkel, and Rudesheim. Initial aromas are of honey and linden which then evolve into flavors of lemon and honeydew melon. There is a medium to full mouthfeel along with crisp acidity which results in versatile food pairings.

Food Pairings

Food pairings would include sole, shrimp, crab, pork cutlets, pork tenderloin, veal, pasta with cream sauce, grilled vegetables, and vegetable stir fry.

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