

STAFFELTER HOF

MAGNUS

2007 MAGNUS - DRY

TASTE

The most remarkable feature of our dry riesling is the fresh and ripe fruit. On the nose, peach and mirabelle aromas are prominent - on the palate; crisp apple and citrus are accompanied by strong minerality.

VINEYARD

The mature grapes were handpicked from steep, slate derived vineyards in early october with a ripe sugar content of 88° Oechsle.

IN THE CELLAR

After a short period of skin contact, the grapes were pressed and the juice left overnight to settle out all solids. The juice was fermented slowly in a cool environment to develop it's complex yet distinct aromas.

FOOD MATCHES

A great summer wine to be enjoyed outdoors with light fish meals, asparagus, bread and salads.



ALCOHOL
12%

ACIDITY
6.9 G/L

RESIDUAL SUGAR
8,6 G/L

BEST BEFORE
2012