

VINUM GERMANIA



Drink me - I'm fresh!

The magical period begins and suddenly nature shows its tremendous power ...

When long dark winter nights begin fading out to earlier sunrise, brighter days and later afternoons, when birds chirp, fluffy clouds drift in the cerulean sky, and we share most of our time with goods friends outside, then it is time to break out the wines of spring!

It is time to fill glasses with a lively Riesling — Spring Riesling!

A chilled glass of Vinum Germania Spring Riesling cools the body, refreshes the palate and stimulates the appetite.

The stylish Spring Riesling from Germany's Mosel region is full of peach, pear, and citrus flavours. It's easy hint of sweetness on the palate is followed by a crisp, dry and long finish that pairs perfectly with the first barbecues of the season as well as with classic salad dishes or Asian cuisine. Vinum Germania Spring Riesling is a wine to enjoy now in its youthfulness.

Spring Riesling was fermented cool to preserve and enhance all the delicate aromas of the wine. When the optimum sugar and acid levels were reached, fermentation was stopped to retain natural fruit sweetness.

Alc./vol 11%

Residual Sugar: 24q/l

Acidity: 7.2g/l

8-10°C / 46-50°F

Taste Profile
Taste Profile and Pairings
Pairings

Wine Wine Making Making

Wine Wine Profile Profile

Serving Serving Temperature Temperature

Technical Details Volume: 750ml

Bottle Type: Bordeaux Bottle Bottle Colour: clear glass Bottle Height: 330 mm Diameter: 76 mm Bottle Weight: 1,25 kg

Bottle Closure: Long Screwcap (Stelvin)

Logistic Details Bottles per Case: 12/750 ml

Case Weight: 15,5 kg Case Length: 320 mm Case Width: 240 mm Case Height: 340 mm



IPPC Pallet No. of cases per pallet: 75 No. of layers per pallet: 5

No. of layers per pallet: 5 No. of cases per layer: 15 Pallet Weight: 1200 kg Pallet Width: 1000 mm Pallet Length: 1200 mm Pallet Height: 1850 mm

EAN-Code bottles 4260201610118

UPC-Code bottles 814975010113





Spring

Riesling