

BEX

RIESLING 16

The Nahe region, pronounced Nah-hey, lies just 25 miles south of Mosel in southwest Germany. Nahe is the most geologically diverse growing region in Germany and its temperate climate fosters the slow maturation of complex and elegant Riesling. Nahe's distinctive red slate, a result of heavy volcanic activity eons ago, yields distinct wines with fresh fruit/floral aromas and minerality.

The 2016 harvest in Nahe produced white wines with a strong mineral component and rich layers of fruit. The season started with spring frost and periods of heavy rain which had some growers worried. As summer arrived, the weather improved markedly: temperatures began to climb and a dry spell lasting from July through early September helped the grapes to fully ripen. The hallmark of this vintage is fruit driven wines - full of citrus and stone fruit with well-integrated acidity.

BEX Riesling is fermented at cool temperatures (52°- 55° F) and aged in stainless steel tanks to enhance the wine's fresh fruit characteristics. A dash of Pinot Blanc was added which softens the mouthfeel and adds complexity. Twist off closures are used to further preserve the zesty citrus and bright stone fruit nuances and seal in a slight effervescence that lifts the delicate aromas out of the glass.

2016 BEX Riesling is a brilliant straw color with peach, lemon and mineral aromas followed by mouthwatering flavors of green apple, nectarine and lime. With its balance of fruit, body and acidity, BEX is the ideal partner with spicy foods, especially those with hot chili, ginger and Sichuan pepper.

TECHNICAL INFORMATION

Appellation:	Nahe
Varietal Composition:	98% Riesling, 2% Pinot Blanc
Acid:	.76 g/100ml
pH:	3.19
RS:	2.3%
Alcohol:	10.5%

