

# BEX

## RIESLING 17

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.

Nahe experienced capricious weather conditions in 2017 that resulted in a historically early harvest with low yields. BEX Riesling was picked in late September/early October when grapes were at optimal ripeness with body, flavor and well-balanced acidity. The hallmark of this vintage is elegant wines with crisp acidity and pure fruit.

BEX Riesling is fermented at cool temperatures (52°- 55° F) and aged in stainless steel tanks to enhance the wine's fresh fruit characteristics. 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.

2017 BEX Riesling is a brilliant straw color with orange blossom 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:	100% Riesling
Acid:	.84 g/100ml
pH:	3.19
RS:	2.2%
Alcohol:	10.5%

