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WA



## RIESLING

The WA RIESLING is made from the finest white grapes of the Riesling Trocken district, located in Zellertal, Pfalz, Germany.

The Riesling grape gives a clear citrus colour, and brings lime/lemon notes as well as an elegant fruity aroma. It has a clear mineral freshness and a vivacious acidity. The Zellertal terroir with limestone and clay, and the cool climate at 300m above sea level gives the wine its unique profile.

The WA RIESLING is truly a versatile wine, pairing very well with most foods. It is considered to be one of the very best wines to drink with sushi and most of the Japanese cuisine, a natural companion with grilled fish and tempura dishes. Its acidity pairs wonderfully with oily lighter meats like duck. It also works nicely with Thai flavours such as coconut and lemongrass. It is a classic pairing with spicy food due to its natural acidity and fruit aroma.

Grape: Riesling Alcohol: 12% Acidity: 8,9g/L Sugar: 5,8g/L pH: 3

Winemaker: Stephan Schwedhelm

## FAMILY ESTATE SCHWEDHELM

This phenomenal wine is produced by the family estate Schwedhelm, owned by the brothers Stephan and Georg Schwedhelm, disposing over 17 acres organic vineyard in Zellertal, Pfalz in the western part of Germany. The estate has been producing wines since the 17th century. The Zellertal is the northernmost and thus coolest vineyards in all of the Pfalz. Marl limestone soils, a cool northern climate and rich warm sunshine of the Zellertal valley gives the optimal conditions for distinctive wines.

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