

# BEX

## RIESLING 15

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.

Wineries are over the moon with the quality of 2015 - some even calling it "the vintage of the century." The season started off perfectly with early, even flowering followed by steady maturation of the vines. Summer was hot and dry ... just as growers became concerned about high sugar levels, a series of rainstorms rolled in. The cool, wet weather caused a spike in acidity so that once the grapes were picked, they showed fine balance between fruit and 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. 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.

2015 BEX Riesling is a lovely greenish gold hue with floral, apple and mineral aromas followed by mouthwatering flavors of green apple, nectarine and mandarin orange. 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

<b>Appellation:</b>	Nahe
<b>Varietal Composition:</b>	100% Riesling
<b>Acid:</b>	.74 g/100ml
<b>pH:</b>	3.21
<b>RS:</b>	1.9%
<b>Alcohol:</b>	10.5%

