



# BEX

RIESLING 12

The Nahe Valley, pronounced Nah-heh, lies just 25 miles south of the Mosel Valley in southwest Germany. The Nahe Valley is the most geologically diverse growing region in Germany and its temperate weather slowly matures fruit that shows complexity and elegance. The Mosel and Rhine each have one predominant soil type where the Nahe boast more than 50 different soil types. The Nahe’s distinctive Red Slate, a result of heavy volcanic activity hundreds of millions of years ago, yields distinct wines with both stunning minerality and floral aromas.

The 2012 growing season began with a charming spring that yielded little rain and lots of warm sunshine. A short cold spell arrived during bloom which reduced crop size, yet overall intensified the fruits flavor. The summer was moderate and in many ways comparable to 2011, where there was a mix of sun and some showers in June and July. August was dry and not excessively hot. September and October cooled and were largely dry. The 2012 vintage produced outstanding wines with great natural acidity and lovely aromas.

BEX Riesling is fermented and aged in stainless steel tanks to enhance the wines fresh and floral characteristics. Screwcap closures are used to further aid the wines bright fruit tones and seal in a slight effervescence that lifts the wines aromas out of the glass.

The 2012 BEX Riesling is pale yellow in color with notes of mandarin orange blossom, green apple and honey suckle. The wine carries flavors of key lime pie, star fruit and lime zest through the palate. The wine’s finish is balanced with minerality, punctuated by acid and tropical fruit tones.

Enjoy BEX Riesling as an aperitif, summer sipper, accompaniment to light or spicy cuisine or as a finale served with dessert.

### CHEMISTRY:

- Alcohol:** 9.5%
- Total Acidity:** 7.06 g/l
- pH:** 3.18
- RS:** 2.5%