

# BEX

RIESLING 13

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 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 2013 growing season in Germany was marked by lower yields and higher acidity than the prior year. 2013 began with a very cool spring followed by a mild summer. By September most grapes were barely ripe but warmer and drier weather finally arrived in late October. German Riesling, especially Nahe Riesling, fared quite well under these conditions: *Wine Spectator* describes 2013 as the year of "Dense and powerful Riesling with good acidity."

BEX Riesling is fermented and aged in stainless steel tanks to enhance the wine's fresh fruit characteristics. Twist off closures are used to further preserve BEX' bright stone fruit and citrus tones and seal in a slight effervescence that lifts the delicate aromas out of the glass.

The 2013 BEX Riesling is pale yellow in color with stronger citrus notes than the 2012. Aromas of orange blossom, apricot and kumquat are followed by juicy flavors of white peach and mandarin orange. BEX finishes with mineral and crisp citrus zest highlights.

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

## TECHNICAL INFORMATION

Appellation:	Nahe Valley
Varietal Composition:	100% Riesling
Acid:	.77 g/100ml
pH:	3.18
RS:	2.4%
Alcohol:	10.0%

