

BEX

RIESLING 14

The Nahe region, pronounced Nah-heh, 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.

The 2014 growing season was early and fast! Riesling shoots appeared on April 12, three weeks before the norm. Flowering was ahead of schedule and the vines ripened nicely through August when a period of strong rains occurred. Luckily Mother Nature delivered a nice dry September helping the grapes to reach full maturity. The hallmark of 2014 Riesling are sassy wines - crisp and lively with well-integrated 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.

The 2014 BEX Riesling is a brilliant straw color with less yellow fruit notes than the 2013 vintage. Aromas of orange blossom, lime and white grapefruit are followed by mouthwatering flavors of lime and mandarin orange. BEX finishes with mineral and 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
Varietal Composition:	100% Riesling
Acid:	.82 g/100ml
pH:	3.23
RS:	2.4%
Alcohol:	10.0%

