



Hörner Hochstadt (Pfalz)



The Character: Fruit Meets Tingling Elegance

Experience the epitome of a perfect summer day in the Palatinate. Our Riesling feinherb 2024 is an ode to lightness and will immediately refresh you with its spritzy, racy nature. It rightly bears the profile "FRUITY & FRESH": It is a lively wine that dances on the tongue and awakens the senses. The off-dry (feinherb) flavor direction, skillfully balanced with an invigorating acidity of 7,5 g/l and a charming sweetness of 18,9 g/l, makes it the ideal companion for any occasion.

In the nose, classic, seductive Riesling aromas await you: juicy peach, spritzy apple, and a hint of lime. The light residual sweetness caresses the palate, while the filigree acidity keeps it fresh and exciting at all times. A wine that brings a smile to your lips and immediately invites the next sip. At only 10,5 % vol alcohol, it is also wonderfully light-footed and buoyant.

The Soul of the Palatinate: How Sandstone Shapes Riesling Elegance

The Palatinate is the undisputed home of the Riesling. Protected by the majestic Palatinate Forest, the grape variety benefits from a Mediterranean microclimate that allows for an unusually long and healthy ripening phase. This is essential for the development of the complex Riesling aroma.

This particular off-dry style benefits from the special soil conditions of the Vorderpfalz. Although the Riesling is demanding as a vine, it finds ideal conditions here on diverse soils. In the best locations, characterized by weathered sandstone and loess loam, the wine develops its characteristic minerality and depth. The soils ensure a perfect balance between water supply and drainage. They store the heat of

the day, release it to the vine at night, and thus promote the formation of the fine-meshed, piquant acid structure that makes this off-dry Riesling so racy.

Food Recommendation: A Master of Combination

The combination of piquant-fresh acidity and fine residual sweetness makes this off-dry Riesling a universal food companion - especially where other wines fail.

Our recommendations for unforgettable enjoyment:

- Asian Cuisine: Perfect with slightly spicy dishes, curry, or sushi - the sweetness buffers the heat, the acidity cleanses the palate.
- Light Main Dishes: Roasted or grilled poultry, asparagus dishes, or light fish fillets.
- Cheese: Cream cheese or goat cheese.

Serving temperature: Best enjoyed ice cold at 8-10 °C - pure enjoyment, sip by sip.

Freshness is Limited - Secure Your Supply!

The vintage 2024 is young, spritzzy, and ready immediately. Order now to bring the Palatinate sun into your home. Perfect for your next summer party or a cozy evening on the terrace.



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