



Hörner Hochstadt (Pfalz)



The Character: Clarity and Tingling Energy

This is the Riesling for everyone who loves a clear edge! Our Riesling trocken 2024 embodies the profile "YOUNG & FRESH" to perfection. It presents itself racy and spritzly on the palate, without compromise. The wine is thoroughly trocken with minimal residual sweetness of only 5,3 g/l, directing its focus to pure fruit and a lively acidity of 7,4 g/l. This balance is the hallmark of a first-class, dry Palatinate Riesling.

Already upon pouring, it promises invigorating freshness. In the nose, clear, bright fruit aromas dominate: Think of crisp green apple, juicy citrus fruits, and an elegant mineral note. With 11,5 % vol alcohol, it is light-footed enough for carefree enjoyment but possesses enough body to carry its piquant acidity elegantly. This Riesling is a statement: authentic, unadulterated, and immediately inspiring.

The Soul of the Palatinate: How the Terroir Sharpens the Acidity

The trocken character of this Riesling is significantly shaped by the unique climatic and geological conditions of the Palatinate. The region benefits from the protection of the Palatinate Forest and is considered one of the warmest in Germany with over 1,800 hours of sunshine. This warmth is decisive for the ripening of the Riesling grapes and the development of complex aromas.

However, the core of the racy freshness lies in the soil. Our vines grow on loess loam and sandstone soils, which are ideal for Riesling. Although the Palatinate gets a lot of sun, the cool nights and the soil's ability to retain acidity ensure that the grapes maintain their characteristic, elegant acid structure. This interplay of mild

ripeness and lively freshness - the trademark of dry Palatinate Riesling - makes it one of the most coveted white wines in Germany.

Food Recommendation: The Versatile Companion of Modern Cuisine

The clear structure and invigorating acidity of the dry Riesling make it the ideal partner for light, modern, and regional cuisine. It is perfect for cleansing the palate and highlighting the aromas of the dishes.

Our recommendations for optimal enjoyment:

- Fish & Seafood: Fried or steamed fish dishes, shrimp skewers, sushi, or seafood salads.
- Regional Cuisine: The classic Palatinate Saumagen (without strong sauce), asparagus dishes, or poultry specialties.
- Vegetarian: Goat cheese salad, light vegetable quiches, or orientally spiced vegetable dishes.

Serving temperature: Enjoy well chilled at 8-10 °C.



Weingut Hörner
Edesheimer Weg 14
DE-76879 Hochstadt (Germany)

Tel: +49 (0)6347-3181935
Fax: +49 (0)6347-3181941
service@weingut-hoerner.de
www.weingut-hoerner.de