



Hörner Hochstadt (Pfalz)



The Character: Exoticism and Harmony in the Glass

The Hörner Riesling "Elegance" 2023 is proof that Riesling can be both light and of intense fullness. It bears the striking profile "YOUNG & FRESH" and convinces as a fruit explosion among Rieslings. This wine is the epitome of a youthful fresh Riesling paired with a beguiling, harmonious sweetness.

Experience a true flood of fruit aromas in the nose and on the palate: The intensity of ripe passion fruit meets the softness of juicy peach. These exotic notes announce an incomparable fullness of taste. Although the wine possesses a noticeable residual sweetness of 16,2 g/l, thanks to the perfectly integrated harmonious, fine-structured acidity of 6,2 g/l, it never seems heavy. This balance of sweetness and acidity is the hallmark of Riesling at its best and ensures a lively, long-lasting finish. With 11,5 % vol alcohol, it possesses the necessary power to let its full aromas shine
an elegant white wine for special moments of enjoyment.

The Grape Variety: Royal Riesling More Than Just Tradition

Riesling is internationally considered one of the most important and noblest white wine vines in the world. Its roots reach back to the 15th century and its home is the Rhine region. But in the Palatinate, Riesling has found a second home, where due to the high sunshine duration, it can develop a special ripeness and exotic fruitiness precisely this is the trademark of our "Elegance".

Riesling is known for its longevity and its ability to perfectly reflect terroir and

vintage. Our Riesling 2023 benefits from the ideal conditions of this year, which allowed the grapes to unfold their full, ripe fruit before the cool nights secured the necessary, fine-structured acidity for balance. The designation "Elegance" is the program here: It represents the cultivated and simultaneously accessible side of German Riesling, which is so valued worldwide.

Food Recommendation: The Versatile Pleasure Wine

Thanks to its fruity fullness and the harmonious sweet-sour balance, the Riesling "Elegance" is a versatile companion that shines both solo and with more demanding dishes.

Our recommendations for irresistible enjoyment:

- Asian Cuisine: The sweetness perfectly buffers the heat of Asian or Thai dishes with coconut milk and mild curries.
- Desserts: Ideal with fruit-based desserts, like peach tart or passion fruit mousse.
- Cheese: Excellent with blue cheese or mild goat cheese.
- Light Main Dishes: Perfect with poultry with fruity sauces.

Serving temperature: Best enjoyed at 8-10 °C to emphasize the youthful freshness.



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