

# RIESLING



## GENERAL PROFILE

High acidity

Dry or Sweet

Light or Full-bodied

## HOW TO SERVE

6 - 10°C

White wine glass

## SIMILAR WINES

Pinot Blanc

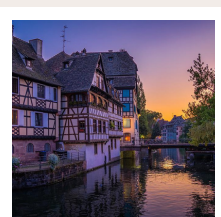
Gewürztraminer

Chenin Blanc

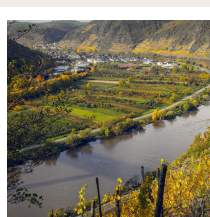
## AROMAS/FLAVOURS



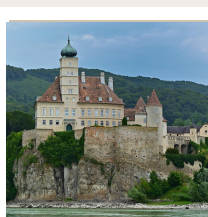
## KEY REGIONS



ALSACE  
FRANCE



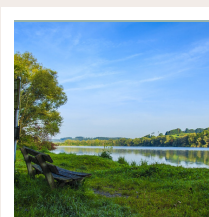
MOSEL  
GERMANY



WACHAU  
AUSTRIA



EDEN VALLEY  
AUSTRALIA



FINGER LAKES  
USA

## FOOD PAIRINGS

### Thai & Vietnamese Cuisine

The general rule is that you can pair spicy food with Riesling. But remember, the spicier the food, the sweeter the wine.

### Duck dishes

Especially dishes with a spicy or tangy flavour, such as Duck a l'orange.

### Pork

### Goats Cheese

### Shellfish

## FUN FACT

### Riesling is one of the world's oldest grape varieties

It can be traced back to an ancient grape variety - originating in Germany in 1435.

