



TREVERI® CELLARS

Riesling

Treveri Cellars Riesling

One of the world's most aromatic varieties, Treveri Cellars' sparkling Riesling boasts a delightful bouquet of apricot, peach, and a bit of honey, balanced by high acidity and a rich creaminess on the palate. Riesling grapes are on the rise in Washington state, and Treveri Cellars is the only facility to produce a sparkling Riesling, adding another dimension to a full line-up of award-winning sparkling wines.

One of winemaker Jürgen Grieb's favorite varieties, Riesling captured his attention from a young age, as he grew up in the world's primary Riesling growing region: the Mosel Valley in Germany. Using his winemaking expertise and experience with Riesling, Jürgen has pioneered a wonderful sparkling Riesling that is sure to delight for years to come.

Tasting Notes

Refined and semi-dry, Treveri Cellars Riesling is rich in minerality and is accompanied by peach, apricot, and yeast on the nose.

Food Pairings

- Radish salad with pumpkin seeds
- Tandoori marinated quail
- Sweet and sour chicken apricot skewers

Blend

100% Riesling from the Yakima Valley AVA

Analysis

- 8.9g/L total acidity
- 3.22 pH
- 34g/L dosage
- 24 months en Tirage
- Vineyards: Pleasant & Carpenter

