

Nestled amongst lush vineyards on the picturesque Beamville Bench, the unique terroir of Angels Gate Winery allows us to hand craft premium quality wines.



Angels Gate Winery
2008 Riesling Süsreserve
VQA Niagara Peninsula

WINEMAKING

Süss, which is the German word for sweet, indicates the process that produces this unique wine. After the Riesling is fully fermented, sweet Riesling juice that is unfermented is introduced back into the fermented wine producing a balanced and full flavored product.

TECHNICAL INFORMATION

Alcohol: 11.0%
Sweetness: 2
Variety: 100% Riesling
Brix @ Harvest: 18.6°
Harvest Dates:
Harvest Style: Hand harvested, hand sorted in the vineyard, hand sorted at the winery.
Vineyards:
Residual Sugar:
PH:
Acidity:
Production: 6667 cases
LCBO No.: 620104

NOTES

The Riesling juice that is added before bottling adds great structure, texture, and length to this wine. The nose is filled with lime, white flower, and undertones of clean minerality. The Palate is a balance of mouth filling acidity and a finish of sweet fruit. This Riesling is a great refreshing patio wine to share with friends or to keep all to yourself when your lazing by the water.

Serving Temp.: 8°C

Food Suggestions: Salads, seafood, shellfish, crepes, Asian dishes, pasta dishes.

Cheese Pairings: Gruyere, Camembert, Jarlesburg, Ricotta

Cellaring Notes: Drink now for bright acidity and fresh fruit or cellar for added petrol notes.



FOR FURTHER INFORMATION:

Angels Gate Winery

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