

JULY 01 Riesling Dhroner, AJ Adams 2020 Mosel

There's fabulous honeyed fruit ripeness, and with five months of lees ageing, the wine has a beautifully creamy, textural quality in the centre. It's a very eye-catching wine, lean, tense and vibrant at first, opening quite exotically in the middle. Bone dry and very focussed but totally calm and approachable.

BEST PAIRED WITH: Oysters, Buratta, Chicken Schnitzel

JULY 02 Riesling Trocken, Save Water Drink Riesling, Weingut Allendorf 2020 Rheingau

This delightfully fresh Riesling has aromas of fresh grass, pineapple and apricots. The harmonious taste unfolds a fruity game with a soft racy finish.

BEST PAIRED WITH: Grilled Chicken Breast, Tiger Prawns in Curry Leaf & Coconut Milk

JULY 03 Riesling Trocken, Weingut Kranz 2019 Pfalz

On the palate, the texture of this light-footed white wine is wonderfully crisp. Due to its concise fruit acid, the Riesling reveals itself wonderfully fresh and lively on the palate. The finale of this white wine from the Palatinate, more precisely from Ilbesheim, finally impresses with a beautiful finish.

BEST PAIRED WITH: GG Chicken Caesar Salad, Jäger Schnitzel, KX Currywurst

JULY 04 Riesling Trocken, Weingut Robert Weil 2020 Rheingau

Bright, lively fruit, well integrated, balanced acidity, and a stately Baroque body. Classic stone fruit aromas, and lush citrus flavors are woven into a refined minerality. Pre-selected grapes from their Erste Lage and Grosse Lage vineyards

BEST PAIRED WITH: Salmon, Stone Bass, Vegetarian Schnitzel

JULY 05 Bischöfliche DOM Riesling Off-Dry 2020 Mosel

Attractive apple characters on the nose, with citrus and floral hints. The palate is elegant with pure, bright fruit in an off-dry style, creating the perfect balance between ripe fruit and acidity.

BEST PAIRED WITH: Green Wheat Salad, Atlantic Shrimp Cocktail, Schupfnudeln & Vegetables

JULY 06 Westhofener Riesling Premier Cru Dry, Weingut K.F. Groebe 2020 Rheinhessen

Refreshing and elegant, this is a classic Riesling. Bursting with intense fruit flavours and full of character, it is an absolute pleasure to drink.

BEST PAIRED WITH: Chopped Steak Tartare, Black Forest Ham & Obatzda, Bayerische Schweinshaxe

JULY 07 Riesling Trocken Kapellenberg Le mur, Weingut Gottelmann 2019 Nahe

Very fine acidity, floral and herbaceous tones, a hint of black berries, clear minerality in the background, some grip, some depth, relatively much power, good to very good, juicy, again warm and melting, for a nominally dry wine

BEST PAIRED WITH: Crushed Vocado & Crispy Jalapeño Cream Cheese Ball, Bayerischer Wurstsalat, Vienna Schnitzel, GG Fish & Chips



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