



# HOUSE OF TOWNEND

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## Hochheimer Hölle Riesling, Domdechant Werner

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<b>Price</b>	£20.99
<b>Code</b>	HOCH005

An authentic elegantly balanced Riesling with natural fruits and a lively acidity. This is an excellent example of the very attractive wines that the Rheingau can produce.

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### Tasting Notes:

Gentle, soft wine with notes of peaches and pear, good weight and well-balanced finish. Restrained and elegant.

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Specification	
<b>Vinification</b>	Harvested from one of the VDP-certified top vineyards Hochheim "Hölle", famous for the world-wide oldest documenting of Riesling from the year 1435. The terroir has 200 million year chalk sediment which gives the Riesling its typical mineral profile.
<b>ABV</b>	9%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Germany
<b>Region</b>	Rheingau
<b>Type</b>	White Wine
<b>Grapes</b>	Riesling
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2024
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	Domdechant Wernersches Weingut
<b>Producer Overview</b>	Dr Franz Werner is the 7th generation of the family to run these prime vineyard sites in Hochheim. Some 10km from Weisbaden, he has a collection of single vineyards from which he produces exquisitely balanced wines that have a fine mineral quality and great class, winning medals galore!
<b>Closure Type</b>	Screw Cap
<b>Food Matches</b>	A perfect accompaniment to pate, light meat or fish with creamy sauces. Also, an ideal match for Asian spicy dishes, blue cheese or fruit desserts.