

**HOFGUT FALKENSTEIN**  
**NIEDERMENNIGER HERRENBERG**  
**RIESLING KABINETT TROCKEN**



This is dry! No, really dry! And absolutely delicious. Fresh and tangy, with stony Riesling fruit and grassy accents. Almost organic (Erich Weber doesn't like copper treatments) the grapes are whole-bunch pressed, left on the lees in large casks, then hand-bottled and hand-labeled. Old school. Great. And did we mention dry?

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