

2010 Celsius Riesling

Indulge yourself in the enchanting Riesling grape ripened to golden perfection until late autumn, then frozen to create the ultimate dessert wine. Flaunting aromas of pineapple and jasmine with lush tropical flavors of mango and papaya, savor each succulent sip for an after-dinner treat or pair with strawberry rhubarb pie, cheesecake or sharp cheddar.

Howest Notes:

The raisin like, late harvest grapes are hand-picked in 30 lb lugs and then frozen. We then whole-cluster press the grapes releasing the sugary nectar. The juice then goes through temperature controlled fermentation in stainless steel tanks to preserve the complex flavors.

technical Notes

| Juice Brix: | 34.8° |
|-----------------|---------|
| Residual Sugar: | 18% |
| Alcohol: | 10% |
| Acid: | 9.5 g/L |
| pH: | 2.91 |
| Cases Produced: | 144 |
| Bottle size: | 375 ml |
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