

**DR. LOOSEN – RIESLING TROCKEN BLAUSCHIEFER – QUALITAT SWEIN – PRODUCT OF GERMANY 12% 2009**

**COLOUR:** straw yellow with green reflections

**FLAVOURS:** flint, honey, lemon marmalade, wild flowers and a little note of elder

**TASTE:** softness and sapidity (mineral note); nice salivation and the final is lightly bitter with some lemon flavours; the gustative aromatic persistency is about 5/6 seconds

**PAIRING:** appetizers

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- The sour tendency of the appetizers is counterweighing the softness of the wine
- The sweet tendency of the appetizers is counterbalancing the sapidity (mineral salts) of the wine
- The structure of the appetizers is matching to the structure of the wine
- The gustative persistence of the appetizers is pairing with the aromatic persistence of the wine