Germany, Rheingau | 2025

BARTH RIESLING FRUCTUS

”A modern interpretation of Rheingau’s classic”



Story

Riesling Fructus impresses, with a sleek label. A fruity wine that is both traditional and modern. Traditionally, the taste is medium sweet, because fermentation is interrupted by cooling, and at the same time the alcohol content has remained low. The biodynamically produced Riesling grapes were fermented in a very modern steel tank. Barth’s vision is at its best today: to make good even better, openly fruity, A succulent and filling wine.

Producer

"Rheingau is one of the world's most renowned wine regions, known for producing some of Germany's finest wines. In the heart of Rheingau, where the river makes a curve and vineyards are on south-facing slopes, Johann Barth began cultivating grapes in the sun-drenched hills of Hattenheim in 1948. His son Norbert transformed the place into a full-fledged winery in 1973. Norbert's daughter Christine married the talented oenologist Mark, who took the family name to continue the estate's traditions. Since 2010, they have modernized the estate extensively, and Barth's wines have received widespread acclaim. Riesling white wines are considered the kings of Rheingau, but alongside their production, Barth is a leading producer of traditional sparkling wine, Sekt. Customers highly appreciate them, from Lufthansa to Michelin-starred restaurants. Mark and Christine Barth's estate now spans 18 hectares, primarily cultivating Riesling (83%), along with Pinot Noir (12%) and Pinot Blanc. The grapes are grown biodynamically, and the estate is a member of both the VDP organization, representing Germany's finest estates, and the Charta association."

COLOR Light greenish-yellow

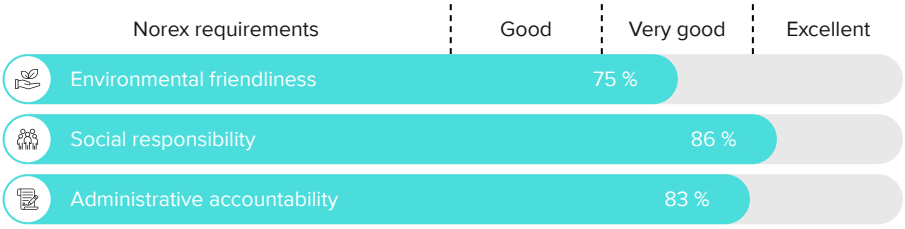
AROMA Apricot, lychee plum, kiwi, lemon, honey and mint

TASTE Fruity, true to its nose. The fresh acidity masks the sweetness in the wine, making the mouthfeel very well-balanced, leaving room for refined floral notes. The wine provides structure, posture, mineral notes and the richness of food wine

TIPS FOR USE Seasoned Asian food as well as sushi. Salty, ripened cheeses. Salads, with a salty component such as feta, anchovies, olives or air-dried ham. Also pairs well with fruit salad.

WINE TYPE	White wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Riesling 100%	**BOTTLE CLOSING**	Screw cap
MANUFACTURER	Wein- und Sektgut Barth	**BOTTLE SIZE**	0,75 l
ALCOHOL CONTENT	10%	**PRODUCT NUMBER**	194001
SUGAR CONTENT	25 g/l		

Norex Responsibility Indicator: Wein- und Sektgut Barth



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari