



PROFILE

Brand Blue Teal Vineyards
Wine Name Riesling
Vintage Non-Vintage
Varietal % 82% Riesling, 18% Chenin Blanc
Appellation % 100% New Mexico

Tasting Notes A lively and sweet expression of Riesling. The translucent pale yellow color catches your eye, while the ripe pear and kiwi aromas fill your nose, followed by the taste of baked ripe pear and lemon zest which greet your taste buds.

Food Pairings This is a great sipping wine, wonderfully refreshing on a warm evening, or pair with mandarin orange chicken or tuna salad on fresh greens.



TECHNICAL DATA

Alcohol	11.0%
Brix at Harvest	21.5°
Residual Sugar	8.0
pH	3.4
TA	9.8
Oak	None
Toast	None
Maturation Age	3 Months bottle aging
Color	Pale green, soft and translucent
Bouquet	lemon zest, tropical fruit, meadow flowers
Taste	citrus & tropical fruit, daisies, clover
Serving Temperature	42° - 46°



Blue Teal wines are an expression of nature, designed to highlight the grapes natural flavor & color. Our white wines are un-oaked, allowing them to showcase their beauty through their crisp & floral character. The sweetness or dryness of our white wines is created through the length of the fermentation process. For our red wines, other variables are used, ranging from no oak, to light or medium French or American oak, as well as the length of time that they are matured. Our reds are kept in oak for shorter periods of time, allowing the wines to taste as close to what the grapes taste like straight off the vine. Our philosophy is to let these wines express what was created in the vineyard with simple application of sun, soil and time.

TASTING CHART

