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## TUSsock JUMPER REPUBLIC



Place of Birth  
Rheinhessen

- Grilled fish
- Poultry

>>>>>>>>>>>>>>> Serve: 7 °C - 10°C <<<<<<<<<<<<<<<<  
>>>>>>>>>>>>>>> Serve: 45°F - 53°F <<<<<<<<<<<<<<<<

After a very long ripening phase, only very healthy and fully ripe grapes are selected and gently pressed. Then starts a slow fermentation under controlled temperature conditions in stainless steel tanks to preserve the fruitiness. After fermentation yeasts were kept in the tanks for three months ("sur-lie") to enhance complexity.

Rheinhessen Germany

Alcohol: 10.5%  
Total Acidity: 7.1g/L  
Residual Sugar: 25g/L