

## Servicing Star Markets Locally





eCommerce # 31133 | 10.5 % alc./vol. | \$26.70

Its slight sweetness with lime fruit on the palate is a match made in heaven for spicy Asian food, yet that sweetness balanced with fresh lemons and limes would make it an ideal aperitif chilled right down while you sit on your deck pretending you're sprawled out on one of Cuba's balmy beaches.

## Terroir:

Hiestand family-owned estate winery located in the largest Germany's wine region Rheinhessen, along the Rhine River. A feeling for soil, climate and plants while being in contact and working together with the nature is the Hiestand family's experience of more than 600 years. Behind the Village of Guntersblum the terraces with the estate vineyards go up into the sky. The river moderates temperature swings and reflects the sunlight. The Taunus hills, Odenwald, and Hunsrück Mountains also shelter vineyards from harsh weather, creating the best winegrowing conditions as compared to the rest of Germany.





## Vinification:

Handpicked in small batch. 30% aged in old big Oak Barrels.

Variety: Riesling 100% Residual Sugar: 16 g/L

**Serving suggestion and food pairing:** Serve at 10°C. The harmony between its ripeness & freshness - an ideal aperitif. Perfect for fusion and spicy Asian foods.

David Lawrason & John Szabo, WA'18 **91p**Harpers Wine & Spirits London'19 **5 stars** 







## ASIA DE CUBA eCommerce # 31133 CANADIAN ACCOLADES

David Lawrason, August, 2018	This charming pale lemon-shaded riesling opens with a very floral nose peach-apricot, honeysuckle, lemon blossom and vague paraffin. It is light bodied, nicely crisp and just off dry with lemon, peach and subtle herbs stretching to excellent length. Nicely delicate, tart-edged and juicy with a hint of spritz. <b>Score – 91p. www.winealign.com</b>
John Szabo, August, 2018	Here's a lovely, fresh, clean, and fragrant Rheinhessen riesling, bursting with ripe citrus, lemon and lime blossom, white peach and nectarine, fully in the classic spectrum and with above average complexity and intensity. The palate is crisp and dry, beautifully balanced, and with long finish. Lovely stuff. <b>Score – 91p. www.winealign.com</b>
Michael Godel , August, 2018	Quite a floral Rheinhessen riesling with candied orange and lemon peel all over the palate. There is a lactic component that needs to bond with the sugars before all can integrate. Once it hits the backside there is real lime juiciness and round if not overly assuming acidity. The tart finish really lingers. Perfectly tidy introduction into riesling, Rheinhessen-style. Drink 2019-2022. <b>Score – 89p. www.winealign.com</b>
Steve Thurlow, August, 2018	There is lovely honey tone to the delicate ripe melon, pear and lemon fruit aromas on the nose. The palate is well balanced with just enough sweetness to balance the vibrant acidity. It is delicate with very good length. Traditional style and well done.  Score – 89p. www.winealign.com

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