

# SALOMON

## *Wolke für Zwei*

2023  
RIESLING PET NAT



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<b>ALCOHOL</b>	<b>13.5 %</b>
<b>RESIDUAL SUGAR</b>	<b>0.2 G/L</b>
<b>ACIDITY</b>	<b>6.2 G/L</b>
<b>AWARDS</b>	<b>FALSTAFF 91P</b>
<b>AVAILABLE BOTTLE SIZES</b>	<b>0.75 L</b>

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### **SITE**

The Riesling grapes for this Grand Pétillant Naturel were harvested in Ried Pfaffenberg and Ried Koegl.

### **VINIFICATION**

The nearly dry, still fermenting juice was bottled shortly before fermentation had ended. The completion of the fermentation in the bottle retains the natural CO2 which cannot escape the sealed bottle. It gives the wine its fine sparkle or mousseux. This wine was not disgorged and the yeast is still in the bottle which gives it a “cloudy” look. Cloud for two = Wolke für Zwei. Wolke für Zwei can be enjoyed without decanting to maintain its cloudy, creamy texture, or decanted as well.

### **TASTING NOTES**

Green-yellow, silver highlights, slightly cloudy, fine mousseux. Hints of lime zests and lemongrass in the bouquet. Yellow apple and white peach on the palate, crisp finish. This Pétillant Naturel is completely dry and totally free of sulfur.

### **FOOD PAIRING**

Perfect as aperitif, mild cheeses, pasta and rice dishes.

### **SHELF LIFE**

This wine can be enjoyed young.

### **SERVING TEMPERATURE**

6°-8° C

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