



RED NEWT DRY RIESLING

£27.50

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Red Newt Cellars is located on the east side of Seneca Lake in the hamlet of Hector in the Finger Lakes region of New York. Founded in 1998 by David and Debra Whiting the winery was hugely influential in raising the profile of the region. By 2014, David Whiting had passed the reigns of winemaking to Kelby Russell. The shale soils, steep slopes, and cool continental climate moderated by deep lakes make Red Newt's vineyard sites ideal for growing Riesling in particular. Preferred winemaking techniques encompass spontaneous fermentations, lees contact, cold soaking, and basket pressing. Kelby likes to hold the wines back for several years before release to build complexity.

The flagship Dry Riesling from Red Newt is a blend from across their sites, fermented to complete dryness. The goal is to make a dry Riesling suitable for everyday drinking that also has the interest and complexity to reward aging. Savory yet fruity, opulent yet refreshing; smoky mineral notes with hints of grapefruit peel, apple and mirabelle, a rich mid-palate with plump exotic fruit while still being steely and dry through the finish.

