

## 2018 VON BUHL BONE DRY RIESLING QBA DRY



Here at Reichsrat von Buhl we love dry wines. But we love `em really dry. According to the German wine law, dry can be up to 9 grams of residual sugar. But that's not really dry. At least not in our opinion. For us, dry means 0 to 4 grams of residual sugar. Basta. On the bottle it says „trocken“, dry, of course. After all, we do obey the law... But we have given it some thought and decided to create a label that transports our general brand message. The goal was to visualize the bone dry taste profile. So we've taken the classic flavors of Riesling and Rosé and had them arranged in a shape clearly linked to bones. Et voilà – von Buhl Bone Dry was born!

### WINE

Mittelhaardt smells and tastes like this! Stone fruits and citrus, animating and fresh.

### SOIL

Mainly variegated sandstone with shares of limestone, loess and clay.

### HARVEST

September 2018

### YIELD

approx. 55 hl/ha

### VINIFICATION

Carefully fermented and aged in stainless steel on full yeast until March 2019 without any fining or other technical measures.

### CAN BE STORED

until 2023

### FOOD PAIRING

Versatile, invigorates with crisp acidity. Tapas, salads and good summer kitchen.

### SERVING TEMP.

approx. 7-10°C

### ALCOHOL

12.5 Vol. %

### ACIDITY

6.2 g/l

### RESIDAL SUGAR

0.5 g/l

### ITEM NO

1817