



## 2019 KIEDRICH

ORIGIN: 2019 Kiedricher Riesling QbA trocken

SITES: Cuvée from Kiedricher KLOSTERBERG and SANDGRUB, sandy loess & loam partially with quartzite / clay

GRAPE VARIETY: Riesling, vines over 40 years old

### VITICULTURE &

OENOLOGY: spontaneous fermentation, 8 months on the fine lees  
100% stainless steel tank  
viticulture and vinification follow ecological and vegan certification

CHARACTER: cuvée from sites of Kiedrich, notes of kumquat & candied citrus fruit & orange.

ANALYSIS: 12% vol.

RECOMMENDED TEMPERATURE: 12-14 °C