



## 2019 LORCHER KRONE Riesling QBA trocken

ORIGIN: 2019 Lorcher KRONE Riesling QbA trocken

SITES: Lorch (Middle Rhine valley)  
grey slate with chalk in the subsoil

GRAPE VARIETY: Riesling, vines over 70 years old

VITICULTURE &  
OENOLOGY: spontaneous fermentation, 10 months on the fine lees  
100% steel tank, viticulture and vinification follow ecological and  
vegan certification

CHARACTER: aromas of rich yellow fruits like plum & quinces, pear, and herbs. Very  
complex, elegant structure & silky texture, chalky mineral saline finish

ANALYSIS: 14 % vol.

RECOMMENDED TEMPERATURE: 12-15 °C