



## 2019 MÉLANGE Rheingau Riesling QbA dry

SITES: Eltville & Hattenheim, sandy loess / loam with quartzite, riverbed sediments / pebbles

GRAPE VARIETY: Riesling

VITICULTURE &  
OENOLOGY: spontaneous fermentation,

OENOLOGY: 10 months on the yeast, 100% stainless steel tank  
viticulture and vinification follow ecological standards, and also  
vegan aspects

CHARACTER: notes of peach, apricot & mirabelle, crystalline, dry finish.

ANALYSIS: 13.5 % vol.

RECOMMENDED TEMPERATURE: 12-15 °C