



## 2019 RHEINGAU Riesling QbA dry

VINEYARD SITE: Rheingau-Cuvée from different vineyards in Lorch, Eltville, Hattenheim, Kiedrich

SOIL: Sandy loess & loam, clay, riverbed sediments  
(Eltville, Hattenheim, Kiedrich) and Slate & Quarzit (Lorch)

VARIETY: Riesling

CHARACTER: Fruity and complex, with apple & peach flavours, dry finish

FOOD: Various seasonal dishes, pasta, salads, vegetarian dishes, fish, light meat. Or simply as aperitif!

ELABORATION: Combination of selected and indigenous yeasts. 4 - 9 month on fine lees, 100% stainless steel tank. Ecological & Vegan winegrowing and winemaking

ANALYSIS: Alkohol: 12 % Vol.

DINKING TEMPERATUR: 12-15 °C