



2019 LORCHER SCHLOSSBERG Riesling QBA

ORIGIN: 2019 Lorch SCHLOSSBERG Riesling QbA

SITES: Lorch (Middle Rhine valley)
grey slate with quartzite, warmer microclimate and more wind
protected than the Seligmacher

GRAPE VARIETY: Riesling, vines over 70 years old

VITICULTURE &

OENOLOGY: spontaneous fermentation, 6 months on the fine lees
100% steel tank, viticulture and vinification follow ecological
and vegan certification

CHARACTER: candied pineapple & mango, raspberries, harmonious sweetness &
acidity, balanced by extreme salty mineral, creamy aftertaste with
mineral length.

ANALYSIS: 13 % vol.

RECOMMENDED TEMPERATURE: 12-15 °C