



## 2019 LORCHHÄUSER SELIGMACHER Riesling QbA

ORIGIN: 2019 Lorcher Seligmacher Riesling QbA

SITES: Lorchhausen (last vineyards of Rheingau before Middle Rhine valley begins) Grey slate soil with quartzite

GRAPE VARIETY: Riesling, vines over 50 years old

### VITICULTURE &

OENOLOGY: spontaneous fermentation, 7 months on the fine lees  
100% steel tank, viticulture and vinification follow ecological and vegan certification

CHARACTER: notes of lychee, elderly flower & passionfruit. Crystalline clear & puristic structure, mouth-watering juiciness & animating acidity, mineral-salty finish.

ANALYSIS: 12,5 % vol.

RECOMMENDED TEMPERATURE: 12-14 °C