



2020 KIEDRICH Riesling QbA trocken

- VINEYARD SITE: Village-wine from different sites in Kiedrich as Kiedricher Klosterberg and Sandgrub
- SOIL: Sandy loess & loam partially interspersed with quartzite and clay
- VARIETY: Riesling, vines over 40 years old
- CHARACTER: Notes of kumquat & candied citrus fruit & orange.
- VINIFICATION: 100% fermentation with indigenous yeast, 7 months on the fine lees, 100% stainless steel tank, viticulture and vinification follow ecological and vegan guidelines.
- ANALYSIS: Alcohol: 12.5 % vol.
- DRINKING TEMPERATURE: 12-15 °C