



2020 LORCHER KRONE Riesling QbA dry

ORIGIN: Lorch
grey slate with chalk in the subsoil

SITE: Lorcher Krone

GRAPE VARIETY: Riesling

VINIFICATION: 100% spontaneous fermentation, 11 months on the fine lees
100% steel tank, viticulture and vinification follow ecological and
vegan certification

CHARACTER: aromas of rich yellow fruits like plum & quinces, pear, and herbs. Very
complex, elegant structure & silky texture, chalky mineral saline finish

ANALYSIS: 13% vol.

RECOMMENDED TEMPERATURE: 12-15 °C