



2020 MÉLANGE Rheingau Riesling QbA dry

SITES: Eltville & Hattenheim, sandy loess / loam with quartzite, riverbed sediments / pebbles

GRAPE VARIETY: Riesling

VINIFICATION : 100% spontaneous fermentation, 7 months on the yeast,
100% stainless steel tank
viticulture and vinification follow ecological standards, and also
vegan aspects

CHARACTER: notes of peach, apricot & mirabelle, crystalline, dry finish.

ANALYSIS: 13 % vol.

RECOMMENDED TEMPERATURE: 12-15 °C