



2020 RHEINGAU Riesling QbA dry

VINEYARD SITE: Rheingau-Cuvée from different vineyards in Lorch, Eltville, Hattenheim, Kiedrich

SOIL: Sandy loess & loam, clay, riverbed sediments
(Eltville, Hattenheim, Kiedrich) and Slate & Quarzit (Lorch)

VARIETY: Riesling

CHARACTER: Juicy-fruity and fresh, with apple & peach flavours, dry finish. Extremely well-balanced interplay between sweetness and acidity

FOOD: Various seasonal dishes, pasta, salads, vegetarian dishes, fish, light meat. Or simply as aperitif!

VINIFICATION: Combination of selected and indigenous yeasts. 4 month on fine lees, 100% stainless steel tank. Ecological & Vegan viticulture and vinification

ANALYSIS: Alcohol: 12.5 % vol.

DRINKING TEMPERATUR: 12-15 °C