



2020 LORCHER SCHLOSSBERG Riesling QBA

- ORIGIN:** Lorch
grey slate with quartzite, warmer microclimate and more wind protected than the Seligmacher
- SITE:** Lorcher SCHLOSSBERG
- GRAPE VARIETY:** Riesling
- VINIFICATION:** 100% spontaneous fermentation, 7 months on the fine lees
100% steel tank, viticulture and vinification follow ecological and vegan certification
- CHARACTER:** candied pineapple & mango, raspberries, harmonious sweetness & acidity, balanced by extreme salty mineral, creamy aftertaste with mineral length.
- ANALYSIS:** 11.5 % vol.
- RECOMMENDED TEMPERATURE:** 12-15 °C