



2020 LORCHHÄUSER SELIGMACHER Riesling QBA

ORIGIN: Lorchhausen (last vineyards of Rheingau before Middle Rhine valley begins) Grey slate soil with quartzite

SITE: Lorchhäuser Seligmacher

GRAPE VARIETY: Riesling, vines over 50 years old

Vinification: 100% spontaneous fermentation, 7 months on the fine lees
100% steel tank, viticulture and vinification follow ecological and vegan certification

CHARACTER: notes of lychee, elderly flower & passionfruit. Crystalline clear & puristic structure, mouth-watering juiciness & animating acidity, mineral-salty finish.

ANALYSIS: 11.5 % vol.

DRINKING TEMPERATURE: 10-13 °C