



2020 VERDE Rheingau Riesling QbA

ORIGIN:	Rheingau-Cuvée from sites in Eltville, Hattenheim, Kiedrich
Soil:	Sandy loess & loam, gravel & riverbed sediments, clay
VARIETY:	Riesling
CHARACTER:	perfect aperitif wine, low in alcohol & histamine, very juicy, delicate balance of acidity & sweetness, notes of citrus & lime and texture of lemon curd.
FOOD:	Ideal Summer Wine! Best with asparagus & strawberries, vegetarian dishes, but also seafood & shellfish, Indian curries
VINIFICATION:	Selected yeast, 6 months on the yeast, 100% steel tank viticulture and vinification follow 100% ecological standards, and vegan aspects.
ANALYSIS:	Alcohol: 11,5 % Vol.

DRINKING TEMPERATURE: 12-14 °C