



2020 BRUNO Riesling Kabinett feinherb

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| Scores: | 91p WE, 90p JS, | |
| Grape: | 100% Riesling | |
| Style: | feinherb | |
| Quality: | Kabinett (Qualitätswein mit | |
| Region: | Prädikat) Mosel | |
| Analyse: | Alcohol: | 10,5% Vol. |
| | Residual Sugar: | 17,0 g/l |
| | Acidity: | 6,8 g/l |
| EAN: | 4033513010200 | |

Why Bruno? Bruno of Cologne was the founder of the Carthusian Order. To the facade of the former monastery, founded in 1335, has the Monks in large metal letters the name Bruno appropriate and to this day it is accompanying us in our daily challenges: steep slopes, slate and manual work.

Terroir: The grapes grow on the steep slopes of the Mosel and Ruwer

Winemaking: To preserve all the delicate flavors that the vine produced, we generally harvest all grapes by hand, press with gentle pressure and do as little intervention in the cellar as possible. But we invest something essential: time. Patience and time pay off in viticulture and pressing, fermentation and maturation. We don't do any Fining, the sedimentation occurs naturally, only little amounts of Sulfur is added.

Notes: Aromatic, clear and fragrant shows this delicately Feinherb Kabinett with notes of yellow fruit and citrus. Harmonious and balanced, a pleasant interplay of sweetness and acidity

