



## **2018 MELLIFLUOUS Riesling QbA off dry**

**SITES:** Lorch, Eltville, Hattenheim, Kiedrich  
loess / clay / slate & quartzite

**GRAPE VARIETY:** Riesling

**VITICULTURE &  
OENOLOGY** selected yeast  
6 months on the yeast  
100% steel tank  
viticulture and vinification follow  
100% ecological, and also vegan  
aspects

**CHARACTER:** Rheingau-cuvée, sandy loess &  
loam, clay, quartzite, slate, juicy and  
fruity, yellow & red raspberries,  
persimmon, off dry & vibrant  
liveliness.

**ANALYSIS:** 12 % vol.

**RECOMMENDED  
TEMPERATURE:** 12-15 °C