



2021 KIEDRICH RIESLING QbA dry

SITES: Cuvée from Kiedricher KLOSTERBERG and SANDGRUB,
sandy loess & loam partially with quartzite / clay

GRAPE VARIETY: Riesling, vines over 40 years old

**VITICULTURE &
OENOLOGY:** 100% spontaneous fermentation, 7 months on the fine lees
100% stainless steel tank, viticulture and vinification follow
ecological and vegan certification

CHARACTER: cuvée from sites of Kiedrich, notes of kumquat & candied
citrus fruit & orange.

ANALYSIS: 12% vol.

