



2020 MÉLANGE Rheingau Riesling QbA dry

- SITES:** Eltville & Hattenheim, sandy loess / loam with quartzite, riverbed sediments / pebbles
- GRAPE VARIETY:** Riesling
- VINIFICATION:** 100% spontaneous fermentation, 7 months on the yeast, 100% stainless steel tank
viticulture and vinification follow ecological standards, and also vegan aspects
- CHARACTER:** notes of peach, apricot & mirabelle, crystalline, dry finish.
- ANALYSIS:** 12.5 % vol.

