



2019 RIESLING dry
VDP.Gutswein Bio/Organic

- Soil:** New red Sandstone
- Vinification:** 24 hours on the berry skin
Clarification through sedimentation
Fermented in stainless steel tanks
- Analysis:**
- | | |
|----------------|----------|
| Alcohol | 12 % vol |
| Acidity | 7,5 g/l |
| Residual Sugar | 1,8 g/l |
- Character:** Ripe, mineralic smell of citrus fruits, apricot and peach. Typical for the coloured sandstone is the fine minerality on the palate and elegance. Fresh and lively, with a perfectly balanced acidity. Goes excellent with fish and light appetizers.
- Ratings:** 92/100 points – James Suckling