



**2019 RIESLING**  
**vom Rotliegenden dry**  
**Terroirwine/VDP.Ortswein Bio**

**Soil:** "Rotliegendes" Red slate

**Vinification:** 24 hours on the berry skin  
Clarification through sedimentation  
Fermented in stainless steel tanks

**Analysis:** Alcohol 12,5 %  
Acidity 7,2 g/l  
Residual Sugar 1,3 g/l

**Character:** Perfect harmony of ripeness, minerality, fruit and acidity as well as density and balance. Very typical for the vineyard side, the smell is formed from the red slate, which creates hints of smoke, pepper, firestone, hay, tee and herbs. It also has the typical Riesling aromas like citrus, apple, peach and apricot. On the palate it has the same combination of aromas: the grape variety is responsible for the fruity taste and the soil for the herby, spicy minerality. Like all Rebholz wines, this wine has a huge ageing potential.

**Ratings:** 94/100 points James Suckling  
93+/100 points Robert Parker  
90/100 points Eichelmann Weinführer