



**2020 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	6,7 g/l
Residual Sugar	0,5 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.