



2022 KIEDRICH RIESLING QbA dry

ORIGIN: Kiedrich | Rheingau | Germany

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

GRAPE VARIETY: Riesling, over 40-year-old vines

VINIFICATION: 100% spontaneous fermentation, 7 months on the fine lees
100% stainless steel tank
viticulture and vinification follow ecological and vegan certifications

CHARACTER: notes of kumquat, candied citrus fruit & orange

ALCOHOL: 12%

RECOMMENDED DRINKING TEMPERATURE: 12-14 °C