



2022 LORCHER KRONE Riesling QbA dry

ORIGIN: Lorch | Rheingau | Germany

SITE: Lorcher Krone
grey slate with chalk in the subsoil

GRAPE VARIETY: Riesling

VINIFICATION: 70% spontaneous fermentation, 30% selected organic
non-GMO yeast blend
100% steel tank, 11 months on the fine lees
viticulture and vinification follow organic & vegan certifications

CHARACTER: aromas of rich yellow fruits like plum & quinces, pear, and herbs;
very complex, elegant structure & silky texture, chalky mineral
and saline finish

ALCOHOL: 13%

RECOMMENDED DRINKING TEMPERATURE: 12-15 °C