



## 2022 MÉLANGE Rheingau Riesling QbA dry

ORIGIN: Eltville | Rheingau | Germany

SITES: top cuvée from different vineyard sites in Eltville, sandy loess and loam with quartzite, riverbed sediments, pebbles

GRAPE VARIETY: Riesling

VINIFICATION: 70% spontaneous fermentation, 30% selected organic non-GMO yeast blend

100% stainless steel tank, 7 months on the fine lees

viticulture and vinification follow organic & vegan certifications

CHARACTER: notes of peach, apricot & mirabelle; crystalline, salty long finish

ALCOHOL: 13%

RECOMMENDED DRINKING TEMPERATURE: 12-15 °C