



## 2022 RHEINGAU Riesling QbA dry

**VINEYARD SITES:** Rheingau cuvée from different vineyards in the upper and lower Rheingau - Lorch, Eltville, Hattenheim, Kiedrich

**SOIL TYPE:** Sandy loess & loam, clay, riverbed sediments in Eltville, Hattenheim, Kiedrich; slate & quartzite in Lorch

**VARIETY:** Riesling

**CHARACTER:** Juicy, fruity & fresh, with apple & peach flavours, dry finish. Well balanced with pleasant acidity and playful lightness.

**FOOD:** Various seasonal dishes, pasta, salads, vegetarian dishes, fish, light meat dishes.

**VINIFICATION:** Combination of selected and indigenous yeasts. 4 months on the fine lees, 100% stainless steel tank. Ecological & vegan viticulture and vinification.

**ANALYSIS:** Alcohol: 12 % vol.

**DRINKING TEMPERATURE:** 12-15 °C