



2022 LORCHER SCHLOSSBERG Riesling QBA

ORIGIN: Lorch | Rheingau | Germany

SITE: Lorcher SCHLOSSBERG
grey slate with quartzite, warmer microclimate and more wind-protected than Seligmacher

GRAPE VARIETY: Riesling, 70 to 85 year-old vines

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

CHARACTER: candied pineapple & mango, nice balance of residual sweetness & acidity, balanced by markedly salty and creamy finish with mineral length

ALCOHOL: 11%

RECOMMENDED DRINKING TEMPERATURE: 12-15 °C