



2022 LORCHHÄUSER SELIGMACHER Riesling QbA

ORIGIN: Lorchhausen | Rheingau | Germany

SITE: Lorchhäuser Seligmacher
grey slate with quartzite

GRAPE VARIETY: Riesling, over 50-year-old vines

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

CHARACTER: notes of lychee, elderflower & passion fruit; crystalline, precise & puristic structure; mouth-watering juiciness & animated acidity, mineral-salty finish

ALCOHOL: 11.5%

RECOMMENDED DRINKING TEMPERATURE: 10-13 °C