



2022 VERDE Rheingau Riesling QbA

VINEYARD SITES: Rheingau cuvée from vineyards the upper Rheingau - Eltville, Hattenheim, Kiedrich

SOIL TYPE: Sandy loess & loam, gravel & riverbed sediments, clay

VARIETY: Riesling

CHARACTER: The perfect aperitif and summer wine. Low in alcohol & histamine, very juicy & refreshing, delicate balance of acidity and sweetness, notes of citrus, lime and lemon curd.

FOOD: Great with asparagus & strawberries, vegetarian dishes, also seafood & shellfish, spicy Asian foods...

VINIFICATION: Selected yeasts, 6 months on the fine lees, 100% stainless steel tank; viticulture and vinification according to organic and vegan certifications.

ANALYSIS: Alcohol: 10,5 % Vol.

DRINKING TEMPERATURE: 12-14 °C