



2018 RIESLING dry
VDP.Gutswein Bio/Organic

- Soil:** Coloured Sandstone
- Vinification:** 24 hours on the berry skin
Clarification through sedimentation
Fermented in stainless steel tanks
- Analysis:**
- | | |
|----------------|------------|
| Alcohol | 12,5 % vol |
| Acidity | 7,9 g/l |
| Residual Sugar | 2,8 g/l |
- Character:** Ripe, mineralic smell of citrus fruits, apricot and peach. Typical for the colorful sandstone is the fine minerality on the palate and elegance. Fresh and lively, with a perfectly balanced acidity. Goes excellent with fish and light appetizers.