



**2018 Frankweiler Biengarten
RIESLING dry Bio/Organic
VDP.ERSTE LAGE®**

Alcohol 13 %Vol., Acidity 7,9 g/l; Residual Sugar 1 g/l

Vineyard side

While most of the vineyards along the Haardtrand (part between Pfälzer Wald und Rheinebene) are west facing, there are also south facing vineyards, like our vineyard side "Frankweiler Biengarten". Our part is west of "Deutsche Weinstrasse" and round about 200 m over NN and has 10 % gradient.

Wine growing

Since 2006 the vineyards are farmed bio-dynamically. Through that we don't only create complex mutual reactions in the ecosystem vineyard, but also create complex wines and support a better sustainability in our distinctive wine growing region.

Vinification

After selective harvesting of the grapes, they are destemmed and rest on the berry skin for 24 hours. Clarification happens through sedimentation. Afterwards we ferment the juice in stainless steel tanks. After 5-6 months rest on the yeast the wine is taken from it and bottled in April 2018.

Wine

Typical for wines from this vineyard side are smoky, spicy notes that are built by the limestone soil. The extraordinary structure of the soil creates a great minerality – harmony of salt and acidity – which gives the wine a long after taste. Through the perfect ripeness of the grapes and our careful handling of the grapes and the must, and in addition the slow fermentation in stainless steel we were able to produce a really elegant and complex wine. The density of ripeness, power, fruit and perfect balance of acidity makes this bone-dry Riesling so special. All its characteristics are giving a very long aging potential, which is typical for Rebholz!