



**2019 RIESLING dry**  
**VDP.Gutswein Bio/Organic**

- Soil:** New red Sandstone
- Vinification:** 24 hours on the berry skin  
Clarification through sedimentation  
Fermented in stainless steel tanks
- Analysis:**
- |                |          |
|----------------|----------|
| Alcohol        | 12 % vol |
| Acidity        | 7,5 g/l  |
| Residual Sugar | 1,8 g/l  |
- Character:** Ripe, mineralic smell of citrus fruits, apricot and peach. Typical for the coloured 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.