



2019 SILVANER dry
VDP.Gutswein Bio/Organic

Soil: Loess Loam

Vinification: 24 hours skin contact
Clarification through sedimentation
Fermented in stainless steel

Analysis:

Alcohol	13 %
Acidity	6,6 g/l
Residual Sugar	1,1 g/l

Character: A wonderful mineralic and fresh Silvaner. Very clear fruit character, delicate aromas of apples and lemon. Fine acidity that gets better with every sip. Light but never pale, a perfect wine for every day.