



2019 GEWÜRZTRAMINER
vom Lößlehm dry
VDP.Gutswein Bio / organic

Soil: Gravel

Vinification: 24 hours skin contact
Sedimentation
Fermented in stainless steel tanks

Analysis: Alcohol 14 %
Acidity 4,9 g/l
Residual Sugar 1,6 g/l

Character: Our dry Gewürztraminer mirrors exactly the typical aroma of the variety. Smell reminds of roses, Litchi and elderflower. In the glass a pale gold with green reflexes. Through the dry style it goes very well with food, especially with Asian cuisine.