



**2018 RIESLING**  
**vom Rotliegenden dry**  
**Ortswein Bio / Village Wine Organic**

**Soil:** Red slate

**Vinification:** 24 hours on the berry skin  
Clarification through sedimentation  
Fermented in stainless steel tanks

**Analysis:** Alcohol 13 %  
Acidity 7,7 g/l  
Residual Sugar 0,3 g/l

**Character:** Perfect harmony of ripeness, minerality, fruit and acidity as well as density and balance. Very typical for the vineyard side, the smell is formed from the red slate, which creates hints of smoke, pepper, firestone, hay, tee and herbs. It also has the typical Riesling aromas like citrus, apple, peach and apricot. On the palate it has the same combination of aromas: the grape variety is responsible for the fruity taste and the soil for the herby, spicy minerality.