



2018 RIESLING dry
Vom Buntsandstein
Terroirwein Bio/Organic

Soil: coloured sandstone

Vinification: 24 hours berry skin contact
Sedimentation
Fermentation in stainless steel tanks

Analysis:

Alcohol	12,5 %
Acidity	7,8 g/l
Residual Sugar	0,3 g/l

Character: In the nose this wine has spicy, smoky notes with a salty acidity. Even though the wine is very dry, it is well balanced, fruity and also spicy in the aftertaste. Typical for the colorful sandstone is the mineral character and the taste of citrus. Like all Rebholz wines this wine has a long aging potential.