



2019 RIESLING
vom Rotliegenden dry
Terroirwine/VDP.Ortswein Bio

Soil: "Rotliegendes" Red slate

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

Analysis:

Alcohol	12,5 %
Acidity	7,2 g/l
Residual Sugar	1,3 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. Like all Rebholz wines, this wine has a huge ageing potential.