



**2019 RIESLING dry**  
**Vom Muschelkalk**  
**Terroirwein/VDP.Ortswein Bio/Organic**

**Soil:** Limestone

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

**Analysis:** Alcohol 13 %  
Acidity 7 g/l  
Residual Sugar 3,6 g/l

**Character:** Limestone brings exotic and smoky notes. It also creates full bodied wines, a unique character with notes of grapefruit, lemon and chalk. The acidity is well balanced. This Riesling has a long aging potential – like all Rebholz.