



REBHUHN
RIESLING
TROCKEN

2022

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| Klassifikation | VDP.GUTSWEIN |
| Rebsorte | Riesling |
| Gärung | 60% fermentation with natural yeast at a temperature between 17 and 20 °C. Yeast depot until February. |
| Alkohol | 11,5 %VOL |
| Restzucker | 5,6 G/L |
| Säure | 7,3 G/L |
| Ausbau | 20% vinification in barrel, 80% in stainless steel |
| Trinktemperatur | 8-10 °C |
| Lagerfähigkeit | up to 3 years |

Typical Riesling notes of lime, apricot and delicate orange blossom immediately greet you on the nose. On the palate, wonderfully fresh aromas of Granny Smith apple join the bright acidity and complete the successful appearance of this classic from our estate. Like the hare, the partridge stands for the living vineyard. With this line, we support Nature Life International in creating and preserving habitats in the vineyard.

