



## SCHILFSANDSTEIN STETTENER

RIESLING

FEINHERB

2022

<b>Klassifikation</b>	VDP.ORTSWEIN
<b>Rebsorte</b>	Riesling
<b>Gärung</b>	natural fermented in stainless steel tank with a temperature between 15 and 20 ° C. On the yeast depot until March.
<b>Alkohol</b>	11,5 %VOL
<b>Restzucker</b>	13 G/L
<b>Säure</b>	7,8 G/L
<b>Ausbau</b>	100 % stainless steel tank
<b>Trinktemperatur</b>	8-10 °C
<b>Lagerfähigkeit</b>	4-6

Delicately tart, fresh classic from the legendary Stettener Pulvermächer vineyard. The eponymous terroir of reed sandstone and pebbly sandstone is responsible for this expressive Riesling and the name. With its multi-faceted fruit, precise acidity and electrifying structure. Emotionally pointed residual sweetness joins fresh, tart, juicy aromas of lime, Granny Smith and kalamansi. The perfect match for Asian-inspired dishes with fiery spice.

