



SCHILFSANDSTEIN STETTENER

RIESLING

FEINHERB

2022

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

Trinktemperatur 8-10 °C

Lagerfähigkeit 4-6 Jahre

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.

