



REBHUHN

RIESLING

DRY

2018

VDP.-CLASS Gutswein

GRAPE VARIETY Riesling

FERMENTATION 60% fermentation with natural yeast at a temperature between 17 and 20 °C. Yeastdepot until February.

ALCOHOL 11.5 %VOL

RESIDUAL SUGAR 5,5 G/L

ACIDITY 6,2 G/L

SERVE TEMPERATURE 8-10

STORAGE PROPERTY 3 years

A crisp Riesling with fresh odors from green apples, limes. These are supported by Mirabelles. It contains a fresh and animating acidity with a mineralic aftertaste.

