

# 2018 WESTHOFENER RIESLING

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12,5 % vol. ALC | 2,5 g/L RS | 8,0 g/L ACIDITY

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<b>CLASSIFICATION</b>	Herkunft
<b>GRAPE VARIETY</b>	Riesling
<b>VINEYARD SITE</b>	Westhofener Morstein   Westhofener Kirchspiel
<b>GROUND DESCRIPTION</b>	Kalkstein   Löss-Lehm
<b>CRAFT</b>	12 hours skincontact and fermented spontaneously
<b>TASTING</b>	This vintage a blend of Kirchspiel and Morstein. Therefore, the focus is more on the mineral limestone. You can tell that directly in the nose. Very chalky with aromas of flint and stone fruit. On the palate creaminess with persistent length.

