

2018 RIESLING KIRCHSPIEL TROCKEN

13,0 % vol. ALC | 4,5 g/L RS | 7,7 g/L ACIDITY

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GRAPE VARIETY

Riesling

VINEYARD SITE

Westhofener Kirchspiel

GROUND DESCRIPTION

Limestone-marl

CRAFT

Spontaneous fermentation stainless steel

TASTING

The nose is primarily mineral driven, flint, wet stone and a cool fruit of mirabelle and peach.

Herbal notes on the palate combined with a chalkiness and grip.

The acidity is present but integrated very harmoniously.

One may not even suspect the hot vintage of 2018 in this wine.

The structure is very slender, delicate and almost prancing on the tongue.

