2018 RIESLING MORSTEIN TROCKEN

13,0 % vol. ALC | 4,0 g/L RS | 7,9 g/L ACIDITY

GRAPE VARIETY	Riesling
VINEYARD SITE	Westhofener Morstein
GROUND DESCRIPTION	Limestone, Clay
CRAFT	Spontaneous fermentation in stainless steel
TASTING	The vintage 2018 schows up as an elegant and delicate wine. The nose convinces with pressure and fruit of ripe apricots, peach, papaya and a hint of tobacco. The palate shows the deep minerality with fine fruit and slightly smoky tones. A ripe acidity with a lot of grip and good structure completes the complex character of the wine.



Κ

. WЕ

CHS

LER