

2018 RIESLING MORSTEIN TROCKEN

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

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CLASSIFICATION	Herkunft – Big Bottles
GRAPE VARIETY	Riesling
VINEYARD SITE	Westhofener Morstein
GROUND DESCRIPTION	Limestone, Clay
CRAFT	Spontaneous fermentation in stainless steel
TASTING	<p>The vintage 2018 schows up as an elegant and delicate wine.</p> <p>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.</p> <p>A ripe acidity with a lot of grip and good structure completes the complex character of the wine.</p>

