

# 2018 BENN RIESLING TROCKEN

12,5 % vol. ALC | 8,0 g/L RS | 7,0 g/L ACIDITY

K  
WE  
CHS  
LER



<b>CLASSIFICATION</b>	Herkunft – Big Bottles
<b>GRAPE VARIETY</b>	Riesling
<b>VINEYARD SITE</b>	Westhofener Benn - Monopollage
<b>GROUND DESCRIPTION</b>	Loess-Clay
<b>CRAFT</b>	Spontaneous fermentation in stainless steel
<b>TASTING</b>	<p>Benn shows this year as the lightest wine of the single vinyard bottling.</p> <p>The nose shows a herbal and earthy expression with light yellow fruit tones. In addition, very present mineral influences. On the palate a firm acidity with a chalky-salty structure and a lot of pressure and length. A fine fruit of apricot with slight floral influences completes the wine and gives it its typical charming overall impression.</p>