



2020 GRAINHÜBEL GG

Riesling Qualitätswein dry

Soil:

Directly behind the winery on a former coral reef. The soil is of sandy loam, red sandstone, clay and limestone.

Vinification:

100% 500l oak barrels

Analysis:

Alcohol: 13,5 % Vol.

Residual sugar: 5,6 g/l

Acidity: 7,2 g/l

Serving temperature: 12°-15 °C

Description:

Peach, yellow plum, and gooseberries in the nose. This is a wine of elegant saltiness, vibrant acidity and long finish.