



fact sheet

Riesling BUNTSANDSTEIN trocken

vintage: 2022

variety: Riesling

classification: organic estate wine

origin: vineyards in Rhodt are shaped by the red sandstone

processing: partly spontaneously fermented in stainless steel

foodmatching: Appetizers and light fish dishes

recommended temperatur: 10-12°C

analyse: 1,4 g/l Sugar, 6,5 g/l Acidity, 12,5 % Alcohol

wine description: Citrus and slightly vegetal aromas, mineral character, juicy and animating acidity.

STEFAN MEYER 