



2018 RIESLING dry
Vom Muschelkalk
Terroirwein Bio/Organic

Soil: Limestone

Vinification: 24 hours skin contact
Sedimentation
Fermentation in stainless steel tanks

Analysis: Alcohol 13 %
Acidity 7,6 g/l
Residual Sugar 1,1 g/l

Character: Limestone brings exotic and smoky notes. It also creates full bodied wines. The acidity is well balanced and the wine has a long aging potential – typical for Rebholz.