



**2019 RIESLING dry  
vom Buntsandstein  
Terroirwein Bio/Organic**

**Soil:** new red sandstone

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

**Analysis:**

Alcohol	12 %
Acidity	7,5 g/l
Residual Sugar	0,4 g/l

**Character:** In the nose this wine has spicy, smoky notes with a salty acidity. Even though the wine is very dry, it is well balanced, fruity and also spicy in the aftertaste. Typical for the colorful sandstone is the mineral character and the taste of citrus. Like all Rebholz wines this wine has a long aging potential.