Vintage	2020
Vineyard site	Handpicked
Quality level	Qualitätswein
Grape variety	Riesling
Taste	
Specialties	
Weight of must	85
Alcohol	11,0
Acidity	7,5
Residual sugar	25,2
Extract	20,5
Aging well	2025
Ap. Nr.	2 576 562 01 21
Type of soil	Blue Slate
Vinification	Stainless Steel Tanks



Wine description	Light full-bodied wine, elegant and refreshing, lively
	acidity, restraint sweetness
Food and beverage recommendation	Great thirst extinguisher on hot summer days
Vintage description	After a dry, snowless winter February brought ample
	rainfalls. But in spring, particularly in April and May
	the dry weather returned. During blooming-season in
	the beginning of June the weather took another turn and
	became quite wet and cool. By the end of June local
	thunderstorms brought plenty of downpour up to almost
	torrential rainfalls. July was very dry again and a
	heatwave in early August meant more stressful
	conditions for the vines. We started harvesting as early
	as September 14 <sup>th</sup> in order to ensure picking healthy and
	ripe grapes with plenty of acidity. The decision was
	proven to be correct as continually high temperatures
	made the acidity levels dwindle further. Harvest was
	periodically interrupted by periods of rain. In the end
	we are happy to be presenting wines from healthy
	grapes with great and distinct aromatics, and elegant
	fruit acid: fruity, aromatic, pure and characteristic.