



Vintage	2020
Vineyard site	Wehlener Sonnenuhr
Quality level	Kabinett
Grape variety	Riesling
Taste	Fruity
Specialties	
Weight of must	88
Alcohol	8,4
Acidity	7,3
Residual sugar	45,6
Extract	20,7
Aging well	2025
Ap. Nr.	2 576 562 11 21
Type of soil	Slate
Vinification	Cold Fermentation





**2020 Wehlener Sonnenuhr
Riesling Kabinett**

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Wine description	Aroma from ripe apples, racy, crispy and elegant, fine minerals from the blue slate, well balanced between the acidity and the residual sugar, very interesting after tasting
Food recommendation	Good in combination with savory sandwiches, or a very fresh and easy wine to enjoy in good company, very good by the Asian food,
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 th 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