

BREITENWAIDA - WEINVIERTEL

OUR HANDS ARE THE TOOL. OUR SOIL IS THE ORIGIN!





BRAITENPUECHTORFF Riesling organic

Variety: 100 % Riesling Soil: white gravel and quarz

Age of vines: 30 +

Harvest: selective harvesting by hand. Gently pressing without stems. 10h maceration on skins. Fermented with vineyard yeasts and neutral yeasts in

stainless steel. Aged on full lees till bottling. **Analytics**: alcohol content 12,5 % vol., dry

Tasting notes: cold and lively fruit aromes, apricot, melon, white blossom, fresh hay and spices, mineralic and tight on the palate, juicy fruit, grapefruit till the finish. Straight, tight and precise on the palate.

Perfect with Asian Cuisine where sweetness, acidity and spicy aromes melt to one unit!

Contains Sulfites