

Origin: Kaub am Rhein  
Quality grade: Landwein  
Soil: grey slate

## CELLAR

Fermentation: spontaneous with pied de cuve  
Malolactic Fermentation: yes  
Sulfur Added: no  
Filter: unfiltered  
Maturing: 100 % | barrique | 13 month(s)

## DATA

Wine Type: Still wine | white  
Alcohol: 12.5 %  
Acid: 6.8 g/l  
Drinking Temperature: 10 °C  
Aging Potential: 15 years

## WINERY

Naturwein Mittelrhein Ökologisch Steillagen Puristisch Ausdrucksstark

