

Origin: Kaub am Rhein  
Quality grade: Landwein  
Varietal: Riesling 50 %  
Silvaner 50 %  
Soil: grey slate

## CELLAR

Fermentation: spontaneous with pied de cuve  
Malolactic Fermentation: yes  
Sulfur Added: no  
Filter: unfiltered  
Maturing: 50 % | steel tank | 18 month(s)  
50 % | barrique | 6 month(s)

## DATA

Wine Type: Still wine | white  
Alcohol: 11.5 %  
Residual Sugar: 0 g/l  
Acid: 7.6 g/l  
Drinking Temperature: 10 °C  
Aging Potential: 6 years

## WINERY

Naturwein Mittelrhein Ökologisch Steillagen Puristisch Ausdrucksstark

