



## Riesling -handwerk-

Its light acidity and its subtle citrus notes make it Him to a fine, everyday Riesling with a beautiful pleasant freshness. The biological acid degradation leaves him very digestible and gives the wine a pleasant drinking flow.

Vintage: 2021

Vinification: selective harvest, short maceration, Spontaneous fermentation in stainless steel / concrete, 5 Months of full yeast storage, restrained sulphured and gently bottled without use of any Fining/Treatment Substances

Soil: Tertiary limestone soil

Yield: 50-70 hl/ha

Food companions: summery salads and all sorts of others light dishes

Drinking temperature: about 12 degrees

Alcohol content: 11.5% vol

Analysis sugar / acidity: 4.1 mg / 7.6 mg

Storage instructions: Please store the wine in a cool, store away from light