

WEINGUT
BISCHEL



2022 RIESLING SPÄTLESE VDP.GUTSWEIN

Vineyard

The grapes come from Riesling vineyards from the Gau-Algesheim St. Laurenzikapelle. Tertiary marl and limestone characterise the soil there. Exposure: Medium to steep slopes with southern exposure.

Vinification

The grapes are harvested by hand according to ripeness. For optimal extraction of the aromatic substances, the grapes are gently crushed in the winery and left to stand in their own juice for a few hours. After gentle pressing, the juice ferments at low temperatures with wild yeasts in stainless steel tanks and is bottled in spring after 4 months of yeast storage.

Tasting notes

Flint on the nose, juicy peach and fresh citrus aromas. On the palate very fruity and elegantly paired with a mineral and salty taste. The smooth sweetness together with the ripe Riesling acidity allows the full harmony of the wine to shine.

Analysis

alcohol: 7.5 % vol.; residual sugar: 85.0 g/l; acidity: 9.2 g/l