

WEINGUT  
**BISCHEL**



**2022 RIESLING VDP.GUTSWEIN**

**Vineyard**

The grapes come from younger Riesling vineyards in Appenheim and Gau-Algesheim. Tertiary marl and limestone characterise the soils 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 with wild yeasts in stainless steel tanks and is bottled in spring after 4 months of yeast storage.

**Tasting notes**

A Riesling smelling of peach and fresh limes. On the palate it presents itself with delicate, juicy minerality. A precise interplay of sweetness and acidity lends it finesse and lightness.

**Analysis**

alcohol: 12.5 % vol.; residual sugar: 4.5 g/l; acidity: 7.5 g/l