

WEINGUT
BISCHEL



2023 HUNDERTGULDEN RIESLING GG VDP.GROSSE LAGE®

Vineyard

The grapes come from an old vineyard in our VDP.GROSSEN LAGE Appenheimer Hundertguldener. Limestone rock and marl formed from the coral beds of the tertiary primeval sea characterise the soil there. The steep, southwest-facing slope with its high carbonate content allows the grapes to fully ripen very slowly and produces wines with razor-sharp minerality and clarity. Pure limestone!

Vinification

The very late harvest of the highly ripe grapes is staggered by hand. 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 must ferments with the vineyard's own yeasts. After 10 months of yeast storage, the wine is bottled in the summer.

Analysis

alcohol: 13 % vol.; residual sugar: 3.8 g/l; acidity: 7.3 g/l