

# SORENTBERG

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## Sorentberg Riesling „1.000 Alte Reben“



**Variety:** Riesling

**Location:** Reil (Middle-Mosel)

**Denomination of position:** Reiler Sorentberg

**Soil:** Red Wissenbach slate with a high lime content

**Facing:** 100% south

**Vineyard area:** 0,2 ha

**Characteristics:**

Bright yellow colour, fine scent of exotic fruits and saffron spices, pronounced slate minerals, good structured, hearty acid accent, dense with a racy finish.

**Treatment:** We give our wine the time to become perfect. The ageing takes place in 500 l tonneaux for a full 12 months, followed by a Bottle storage for 6 months.

Serving temperature 12° C

**Information:**

12.5% vol.

8.0 g/l acidity -

17,0 g/l residual sugar