

SORENTBERG

Sorentberg Riesling Rotschiefer



Variety: Riesling

Location: Reil (Mittelmosel)

Vineyard: Reiler Sorentberg

Soil type: Red Wissenbach – slate

Orientation: 100% south hillside

Vineyard area: 6,5 ha

Analysis: 12% Vol. · Acidity 8,0 g/l · Residual sugar 17,0 g/l

Tasting notes: Bright yellow color, spicy character mixed with flavor of exotic fruits. Due to its red iron-rich soil mixed with fine slate the grapes grown here get a totally distinctive character. Round, harmonic, tremendously full – bodied, fine mineral edge with a hearty acid backbone.

Removal: The removal succeed traditional in a 1000 l Moselfuder barrel, where the young wines get a wild yeast fermentation for 10 months of fine lees aging. The Motto “Grown not Made” characterizes the Terroir of Sorent.

Serving temperature 10-12° C