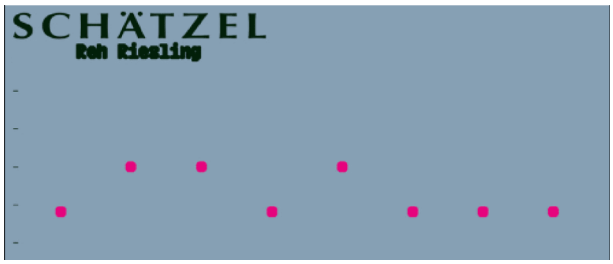
Reh Riesling

SCHÄTZEL



LOCALITY: GERMANY – Rheinhessen

APPELLATION: Landwein Rhein

GRAPE VARIETY: Riesling

WINEMAKER: Kai Schätzel

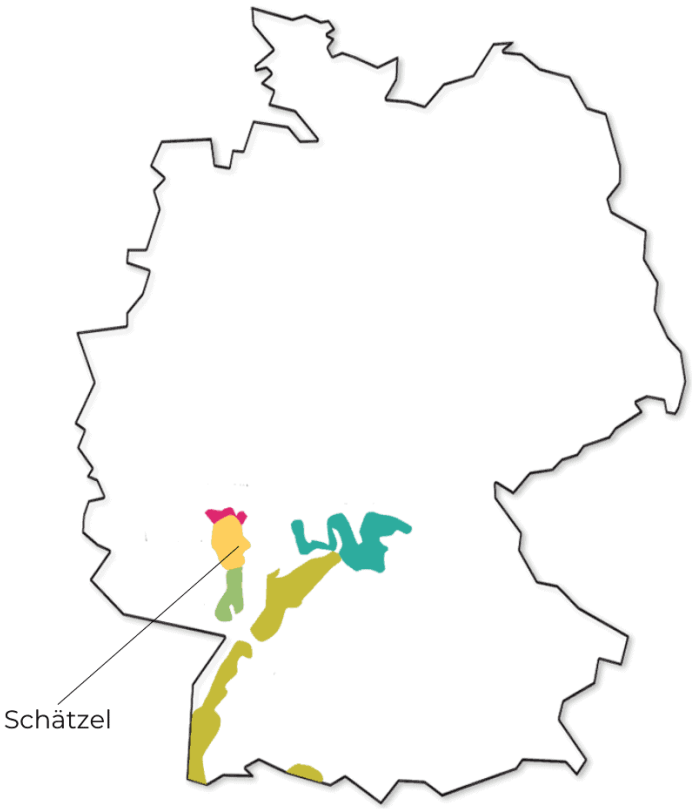
VINEYARD: The grapes come from different vintages of the old-vine Rehbach vineyard, located on a steep slope within the Pettenthal VDP.Grosse Lage on the 'Roter Hang' slope.

VITICULTURE: Organic and biodynamic farming (not certified). Pergola trained.

WINEMAKING: A blend of multiple vintages. The specific vintages and their respective proportions are indicated on the label — the higher the dot, the greater the percentage. The grapes were macerated for approximately two days, then gently pressed over 12 hours or more. Fermentation occurred spontaneously with ambient yeasts, followed by malolactic fermentation and a final stage under flor yeast.

AGING: Aged for 12 to 96 months (average of 60 months) in used barrels under a layer of flor yeast.

BOTTLING: Neither fined nor filtered. 30-50 pp total SO2 at bottling.



VERITAS
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