

PROIDL

RIESLING 'PFENINGBERG'



Mineral-driven and ripe, this wine offers baked apple and roasted pear flavors backed by firm acidity. Long and smoky on the finish.

Color: White

Grapes: 100% Riesling

Soil: Granite

Age of Vines: 30 years old

Aspect: Southeast

Altitude: 300-600 m above sea level

Training system: Lenz Moser

Fermentation: Spontaneous fermentation in stainless steel

Aging: 8 months on the fine lees

Production: 3,600 bottles per year

Represented by Soilair Selection

[Seventy.com/RieslingPfeningberg](https://seventy.com/RieslingPfeningberg)