PROIDL RIESLING 'RAMELN'



Ripe yellow fruit on the nose. Delicate on the palate, with white peach and wild herb flavors rising to the fore. Lively acidity and persistent stony minerality on the finish.

Color: White

Grapes: 100% Riesling

Soil: Granite and alluvial sand

Age of Vines: 22 years old

Altitude: 300-600 m

Aspect: Southwest

Fermentation: Spontaneous fermentation in stainless steel

Aging: in stainless steel

Production: 6,000 bottles per year

Represented by Soilair Selection

Sevenfifty.com/RieslingRameln