

MARTIN MUTHENTHALER

RIESLING VISSLINGER STERN



Dark, earthy and ripe aromas with clear, precise and elegant flavors. Vibrant acidity balances a juicy texture and provides the basis for an elegant structure.

Color: White

Grapes: 100% Riesling

Soil: Schist, orthogneiss

Age of Vines: 25 years old

Fermentation: Spontaneous fermentation in stainless steel with ambient yeasts

Aging: in large acacia barrels and in bottle for 10 years

Organically Produced 😊

Represented by Soilair Selection

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