

# Bibo Runge Deserteur Riesling

Alcohol content 0.2%

Sugar content 39.8 g/l

Total Acidity is 6.4g/l

**Making:** Hand-picked Riesling grapes from our Hallgarten Village in the Rheingau, Germany, the grapes have been macerated for 18 hours, and then pressed with the French basket press, spontaneous fermentation in stainless steel, which took about 10 months. The alcohol was extracted under low pressure (vacuum). After this process we added back a hint of a one of our very intense Rieslings. This increases the alcohol level from about 0.1% to 0.2%, which still makes it an alcohol free wine.

**Story:** The name of the alcohol-free wine is DESERTEUR, it seems to be an obvious choice, as it is the wine that ran away from the alcohol. It resonates with our consumers a lot.

**Awards:** It recently was rewarded the best alcohol-free Riesling in Germany by a sommelier from the Berlin Daily Mirror (Tagesspiegel). Here is a translation of his quote: "... refreshing acidity, not too much sweetness, charmingly preserves the character of a dry Riesling". The contest compared all relevant non-alcohol wines on the German market, in the comparison of about 40 wines, we got first on the list.

