



BIBORUNGE

2015 Hargardun Rheingau Riesling trocken

Selection of old vines with a reduced crop yield. 24 to 30 hours of maceration. Pressed by a traditionell basketpress and being fermented over 6 to 8 months in casks of 1200 litre.

"Clear fruit aroma with intensity, concentration and richness. The attack is already full on with notes of ripe apple, ripe pear and a bit of mango and passion fruit. On the palate, the wine is dry, with power and weight. The finish is creamy with very good length."

Konstantin Baum

Germany's youngest Master of Wine

"Jancis Robinson: 17 points"

Alcohol: 12,4 %

Residual sugar: 4,6 g/l

Acidity: 8,6 g/l