



Producer

The passion for viticulture was already laid in the cradle of the two brothers Stephan and Michael Weber by the Wiltinger grandparents. Initially, both brothers took different professional paths, but the care and maintenance of the grandparents' vines was never absent. Studies at the renowned Geisenheim University of Viticulture helped to turn the hobby into a vocation. And so, in 2011, the first of their own wines was bottled.

Characteristics

 $\int_{U} \int_{U} f$ loral notes, pear, fine spiciness.

⇔ slate minerality, lime & melon.

Q summer salads, cajun dishes, solo.

Facts

Grape Variety	Riesling
Terroir	Grapes from different sites combined, grown on the oxbow of the Saar, this is the natural bow of the Saar.
Appellation	Saar
Vinifikation	spontaneous fermentation, ageing in stainless steel tank

Alcohol	Residual Sugar	Acidity
11.5 %vol	10 g/l	7 g/l

Art.No. WB5-20

