



2016

RIESLING

Single Vineyard

LINGENFELDER ESTATE



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| Grape Variety | Riesling , 100 year old N90 clone of local origin |
| Vineyard site | Freinsheimer Musikantenbuckel , gentle slope facing south |
| Soil | Sandy , which in agricultural terms is considered poor, but is great to enhance fruit flavor in premium viticulture. |
| Classification | Spätlese (rich, non-chaptalized) |
| Vintage | 2016 - small crop, dense flavour, crisp acidity backbone |
| Style | dry, aromatic with crisp, refreshing acidity which is the hallmark of Riesling and a delight when grapes were harvested fully ripe. Spätlese is a quality designation for late harvest grapes. |
| History | The Lingenfelder family has winemaking experience since 13 generations . The first records date back to 1520. |
| Vineyard | Sustainable viticulture is practiced out of respect for the land, so that the next 13 generations should get a chance to live off the land as well; without herbicides, without irrigation, only minimal fertilization and lots of biodiversity. |
| Cellar | Winemaking goes beyond organic: no yeast culture addition, no fining, minimal filtering and no chaptalization in premium wines like this one – in one word: hands off. |

ABV: 12.5 %

Acidity: 5.5 g/l

Residual Sugar: 3 g/l

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