



## LORENZ RIESLING - TROCKEN

*Made with Organically Grown Grapes*

**Winemakers:** Lorenz  
**Appellation:** Rheinhessen - Qualitätswein  
**Location:** Rheinhessen  
**Varietal(s):** 100% Riesling  
**Ageing:** Up to 8 months in stainless steel.  
**Analytical Data:** Alc. 12.5.% by Vol. · Res. Sugar 6 g/l · Acidity: 6 g/l  
**Serve at:** 46°F - 54°F  
**UPC:** 1-85554 00080-2

### Vineyard:

The vineyard is located in the south-west of Germany. The area is called Rheinhessen. It is one of the classical cool-climate regions of the world, allowing a long ripening time for beautiful fresh aroma with a little alcohol-level. The vines are dry farmed without the use of any irrigation.

### Vinification:

Riesling is called the queen of grapes because of its high quality and fresh and animating aroma. Only top-quality grapes are chosen for this wine. This Riesling is slowly fermented, it had more than 6 months contact with the natural yeasts.

### Terroir:

Clay and loam soils with a high content of former million years old limestone.

### Training system:

It is used a non-pruning system where the vines are no more hand-pruned in winter. The vines grow free and develop very tasty, small sized grapes.

### Tasting Notes:

Bright pale straw color. Aromas of green apple, lemon, nectarine, and almond with a crisp, dry medium body and a medium-length, and fennel finish. A nuanced, elegant Riesling.

*Lorenz*

### Enjoy with:

Fish, pizza, pasta, cheese and appetizers.

### Certification:

LACON - Offenburg, Germany



eichelmann

**Eichelmann - Best German Wines and Winemakers**  
86 Points  
Vintage: 2016



**Gault & Millau Wine Guide**  
87 Points  
Vintage: 2016

### EUROPEAN OFFICE:

Cartagena, SPAIN  
pilar@NaturalMerchants.com

Tel: +34.968.32.15.11  
Fax: +34.902.90.89.61

### NORTH AMERICAN OFFICE:

Oregon USA  
ed@NaturalMerchants.com

Tel: 1.530.554.2333  
Fax: 1.866.784.0422