

HEYMANN-LÖWENSTEIN

RIESLING 'SCHIEFERTERRASSEN'



Deep yellow in color, with golden hues. On the nose it evokes aromas of hazelnut, orange peel, and butter. Rich and round on the palate with well balanced acidity and a long finish.

Color: White

Grapes: 100% Riesling

Soil: Grey and blue slate

Altitude: 300-450 m

Age of vines: 40 years old

Farming practices: biodynamic

Yeast: indigenous

Skin maceration: 12 hours

Malolactic fermentation: no

Fermentation vessel: 30-50% in stainless steel tanks and 50-70% in large fuder barrels (2500-3000 liters)

Ageing: 10 months on the lees in 2500-3000 liter German oak

Production: 12,000 bottles per year