

HEYMANN-LÖWENSTEIN

RIESLING UHLEN ROTH LAY GG



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: Red slate

Age of vines: 65 years old

Altitude: 300-450 m above sea level

Aspect: South

Training system: Head training

Fermentation: Spontaneous fermentation with 12 hours of maceration on the skins

Ageing: 16 months on the lees in 2400 L German oak

Production: 3,600 bottles per year

Biodynamically Produced ☺

Represented by Soilair Selection

[Seventy.com/RieslingUhlenRothLayGG](https://seventy.com/RieslingUhlenRothLayGG)