

# 2020 Riesling Kestener Paulinsberg Kabinett

**Alcohol:** 9.50 vol%

**Residual Sugar:** 35.00 g/L

**Acidity:** 7.90 g/L

**Vineyard:** Kestener Paulinsberg

**Variety:** Riesling

**Story:** Kesten is a small village right by the Mosel surrounded by steep vineyards called Paulinsberg (=hills of Saint Paul). On bridle clay slate vines grow near the river. A classic terroir that has been cultivated with vines ever since roman times. From these grapes we vinify the Riesling most typical for the Mosel. A light fruity Kabinett.

**Vinification:** The grapes for this wine are strongly selected, only minimal amounts of botrytis are tolerated. At harvest the grapes are fully ripened, golden and have a tart acidity. After a natural sedimentation process the fermentation occurs in stainless steel tanks under cool conditions. The wine remains on the lees until April, is then gently filtered once, and bottled.

