

RIVANER 2020



GRAPE VARIETY:	Müller Thurgau
DEVELOPMENT:	Quality wine dry
VINEYARD:	Mitterberg
ALCOHOL:	11,0 % vol.
ACIDITY:	6,6 g/l
RESIDUAL SUGAR:	2,4 g/l
DRINKING TEMPERATURE:	8-10° C
STORABLE:	2 years
VINIFICATION:	Harvest on September 12th; into boxes of 300 kg. Maceration time 3 hours; gentle pressing; fermentation time 2 weeks, after that short storage in steel tank.
CHARACTERISTICS OF WINE:	The Rivaner shines in bright yellow with delicate green reflections in the glass, which is the ideal wine to start with its fresh style. It's refreshing acidity and a hint of nutmeg complete the taste experience harmoniously.