



Variety: Riesling Q.b.A

Vineyard(s)  
/Appellation: Nimburg-Bottinger, Steingrube, Baden, Germany

Soil / aspect / slope: Calcareous clay and loess soil / South-West

Harvest Date: End of October 2002

Wine Maker: Joachim Heger

Vinification: Fermented in temp-controlled stainless steel at 18 Celsius

Analysis: Alc: 9.5% Acidity: 7.4 g/l Residual Sugar: 34.2 g/l

Winemakers notes: 2002 vintage was very soft, with less acidity than 2001, making for fruit-forward, easy to drink wines

Suggested retail price: \$19.99

Number of cases produced: 500

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