



STEITZ

ORTSWEIN

Pressed from grapes of our most outstanding terroir vineyards in village situation



ANNO
2018



Deutscher Landwein Rhein



Silvaner 100%



Andesit



500-liter wooden barrel (*Tonneau*)
100%



12.5 %vol | Alcohol
0 g/l | Residual sugar
4.6 g/l | Acidity



Sulfites



14 | STEITZ order number



4260151041406 | Bottle
4260151041468 | Case



With a silk mat shine in the glass and slightly hazy. Its nose is reminiscent of Darjeeling and changes with aeration. Fruity with underlying spicy notes and a light, smokey touch.

The first sip reveals the delicate phenolic corset laced up by careful vinification on the skins. Juicy with a silky texture.



An excellent accompaniment even for intensely spiced foods. A wine which also perfectly complements Moroccan lamb tagine with quince, fish in a creamy sauce, or vegetable couscous. Basic principle: Just try it with anything!



Perfect for consumption now and minimum until 2022



16° Celsius (no cooler than that, please)



Burgundy wine glass