



STEITZ

ORTSWEIN

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



2020



Neu-Bamberg | Rheinhessen



Riesling 100%



Porphyry



1,200-liter wooden barrel (*Stückfass*)



11,0 %vol | Alkohol
5,2 g/l | Restzucker
8,3 g/l | Säure



Sulfite



18 | STEITZ order number



4260151041802 | bottle
4260151041864 | case



The 2020 Riesling from the sites in Neu-Bamberg, which are characterized by porphyry, has a slightly smokey, fresh and wonderfully intense and at the same time sort of creamy nose with a touch of toffee. On the palate it appears elegant and silky and becomes more intense and more mineral with every sip thanks to its balanced, intense acidity structure.



The new Neu-Bamberg Riesling almost seems vibrantly fresh and light and is, therefore, a perfect accompaniment to sea fish tartar with a yuzu dressing or codfish ceviche in lime and coriander.



Now until 2026



10 ° - 12 °Celsius | 50-54 °Fahrenheit



Classic white wine glass; when wine is still young, use a Burgundy glass.