

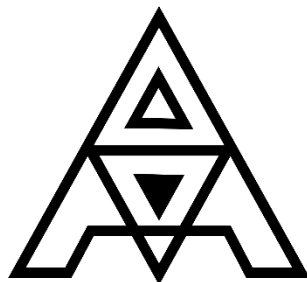


### **Seebrich Roter Schiefer Riesling QbA trocken**

Alc: 12,0% - residual sugar: 7,0 g/ltr – acidity: 7,6 g/ltr  
Roter Schiefer is translated red slate. The red colour of the rocks are coming from iron deposition. Wine made out of this soil are showing very mineralic notes. The red slate arose 280 mio years ago. In that time it was a dry-hot climate.

The nose is showing seductive (yummy) aromas of apricot and peach. On the palate very melting with a soft and harmonic acidity. An elegant and mineralic finish. VEGAN

Food pairing: fish, sea food, beef, barbecue



**ARTISANS  
& VINES**