

Osmote

RIESLING SENECA LAKE

Osmote

ORIGIN Finger Lakes
VINTAGE 2022
COLOR White
WINE TYPE Still wine

TASTING NOTE

Dry riesling with a fully fleshed palate developed through barrel fermentation and aging.

PRODUCER

Osmote means to move naturally towards balance. We are a small family winery in the Finger Lakes region of New York State, producing about 2000 cases per year. In a region defined by water, our glacial lakes support cool climate vineyards where otherwise it would be too cold to support vines. Our winemaking philosophy is that of low intervention, using natural vineyard yeast in spontaneous fermentations to give our wine a truer vineyard expression.- Like our terroir's ability to naturally balance the environment, our winemaking should naturally balance our wines.



ALCOHOL

12%

TOTAL ACIDITY

9.8 g/l (Tartaric)

RESIDUAL SUGAR

2 g/l

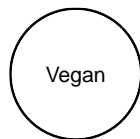
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BLEND

100% Riesling

HIGHLIGHTS



CERTIFICATIONS

