

SCHMITGES

S E I T M D C C X L I V

2016 PINOT NOIR



REGION	Mosel
GRAPE VARIETY	Pinot Noir
QUALITY LEVEL	Quality wine
TASTE	Dry
VINIFICATION	<ul style="list-style-type: none">· 12 hours rest on the mash· 25 % juice extraction· 25 days open mash fermentation· Rippening in 500 L wood barrels
TASTING NOTES	Smoky berry notes, subtle wood. Good pressure on the palate and very fine mineral. With a lot of elegance and great dinking flow.
WINE ANALYSIS	12,5 % vol. Alcohol 1 g/l Residual Sugar 4,2 g/l Acidity
TEMPERATURE	12 - 18 °C
SIZE	0,75 L
ORDER-NO.	1807