

# SCHMITGES

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

## 2017 ALTE REBEN\*\*



<b>REGION</b>	Mosel
<b>GRAPE VARIETY</b>	Riesling
<b>QUALITY LEVEL</b>	Spätlese
<b>TASTE</b>	Off-dry
<b>VINIFICATION</b>	<ul style="list-style-type: none"><li>· Selective hand picking</li><li>· Spontaneous fermentation</li><li>· Temperature controlled fermentation</li><li>· Ungrafted Riesling grapevines</li></ul>
<b>TASTING NOTES</b>	On the nose fine yellow fruit aromas of ripe peach, flavours that continue on the palate. The highly weathered slate soil is the base for the complex wine with lots of minerals and long lasting finish.
<b>WINE ANALYSIS</b>	12 % vol. Alcohol 22 g/l Residual Sugar 8,1 g/l Acidity
<b>TEMPERATURE</b>	10 - 12 °C
<b>SIZE</b>	0,75 L
<b>ORDER-NO.</b>	1815

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