

# SCHMITGES

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

## 2017 TREPPCHEN GG



<b>REGION</b>	Mosel
<b>GRAPE VARIETY</b>	Riesling
<b>QUALITY LEVEL</b>	Quality wine
<b>TASTE</b>	Dry
<b>VINIFICATION</b>	<ul style="list-style-type: none"><li>· Selective hand picking</li><li>· 24 hours rest on the mash</li><li>· Spontaneous fermentation and fine yeast maturation in the natural stone barrel</li></ul>
<b>TASTING NOTES</b>	The wine was made in the natural stone barrel and the subsequent maturation in large wooden barrels. Due to the low yields, the GG is extremely expressive, elegant and mineral.
<b>WINE ANALYSIS</b>	12,5 % vol. Alcohol 6,9 g/l Residual Sugar 7,9 g/l Acidity
<b>TEMPERATURE</b>	10 - 12 °C
<b>SIZE</b>	0,75 L
<b>ORDER-NO.</b>	1812

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