

SCHMITGES

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

2018 BLANC DE NOIR - PINOT NOIR



REGION	Mosel
GRAPE VARIETY	Pinot Noir
QUALITY LEVEL	Quality wine
TASTE	Off-dry
VINIFICATION	<ul style="list-style-type: none">· Direct gentle pressing· Temperature controlled fermentation· 100 % stainless steel maturation· Short rest on the lees to enhance the fruit
TASTING NOTES	Delicious, fresh wine with clear fruity berry flavours. The ideal summer wine and companion for the light cuisine, also for fish and sea food.
WINE ANALYSIS	12 % vol. Alcohol 20,5 g/l Residual Sugar 7 g/l Acidity
TEMPERATURE	10 - 12 °C
SIZE	0,75 L
ORDER-NO.	1904

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