

SCHMITGES

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

2018 PRÄLAT GG



REGION	Mosel
GRAPE VARIETY	Riesling
QUALITY LEVEL	Quality wine
TASTE	Dry
VINIFICATION	<ul style="list-style-type: none">· Selective hand picking· 18 hours rest on the mash· Spontaneous fermented and aged for 7 months in a oak barrel
TASTING NOTES	1,5 ha of vines on finest red and gray slate soil are owned by 14 vintner estates. The vineyard is sloped at 50-70 %. South facing, ungrafted Riesling grapevines, 50 to 70 years old. Limited
WINE ANALYSIS	13 % vol. Alcohol 5,9 g/l Residual Sugar 6,4 g/l Acidity
TEMPERATURE	10 - 12 °C
SIZE	0,75 L
ORDER-NO.	1911

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