

# SCHMITGES

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

## 2018 RIVANER DRY



<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>· Short rest on mash</li><li>· Temperature controlled fermentation</li><li>· 100 % stainless steel maturation</li><li>· Short rest on the lees to enhance the fruit</li></ul>
<b>TASTING NOTES</b>	Fine fruity, uncomplicated wine for every day. Delicious freshness, ideal summer and patio wine. Also great for pasta dishes.
<b>WINE ANALYSIS</b>	12,5 % vol. Alcohol 8,4 g/l Residual Sugar 7,2 g/l Acidity
<b>TEMPERATURE</b>	10 - 12 °C
<b>SIZE</b>	0,75 L
<b>ORDER-NO.</b>	1901

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