

# SCHMITGES

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

## 2018 TREPPCHEN - RIESLING AUSLESE\*



<b>REGION</b>	Mosel
<b>GRAPE VARIETY</b>	Riesling
<b>QUALITY LEVEL</b>	Auslese
<b>TASTE</b>	Fruity sweetness
<b>VINIFICATION</b>	<ul style="list-style-type: none"><li>· Selective hand picking</li><li>· 12 hours rest on the mash</li><li>· Temperature controlled fermentation</li><li>· Short rest on the lees</li></ul>
<b>TASTING NOTES</b>	From our steepest slope Erdener Treppchen. The fine subtle acidity and noble sweetness result in perfect balance, extraordinary structure, very long and expressive mineral finish.
<b>WINE ANALYSIS</b>	7,5 % vol. Alcohol 123,1 g/l Residual Sugar 8,2 g/l Acidity
<b>TEMPERATURE</b>	10 - 12 °C
<b>SIZE</b>	0,375 L
<b>ORDER-NO.</b>	1919

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