

# SCHMITGES

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

## 2018 URGESTEIN



<b>REGION</b>	Mosel
<b>GRAPE VARIETY</b>	Riesling
<b>QUALITY LEVEL</b>	Kabinett
<b>TASTE</b>	Dry
<b>VINIFICATION</b>	<ul style="list-style-type: none"><li>· Selective hand picking</li><li>· 9 hours rest on the mash</li><li>· Fermentation in stainless steel</li><li>· Full rest on the lees</li></ul>
<b>TASTING NOTES</b>	400 million years old gray slate weathered soil of the Treppchen vineyard is very capable to retain water and thereby creates unbelievably cool, fresh, and finess rich kabinett wines.
<b>WINE ANALYSIS</b>	12 % vol. Alcohol 8,9 g/l Residual Sugar 7,6 g/l Acidity
<b>TEMPERATURE</b>	10 - 12 °C
<b>SIZE</b>	0,75 L
<b>ORDER-NO.</b>	1908

---

Andreas Schmitges · Hauptstrasse 24 · D-54492 Erden / Mosel  
Tel. +49 (0) 6532 2743 · Fax. +49 (0) 6532 3934  
info@schmitges-weine.de · www.schmitges-weine.de