

SCHMITGES

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

2018 VOM BERG - RIESLING



REGION	Mosel
GRAPE VARIETY	Riesling
QUALITY LEVEL	Quality wine
TASTE	Off-dry
VINIFICATION	<ul style="list-style-type: none">· Selective hand picking· 10 hours rest on the mash· Temperature controlled fermentation· Short rest on the lees
TASTING NOTES	The grapes come from our higher and therefore cooler Riesling vineyards. Cool fermentation to keep the wonderful freshness. A short rest on the lees rounds the sappy finesse rich flavours.
WINE ANALYSIS	12 % vol. Alcohol 22,9 g/l Residual Sugar 8,2 g/l Acidity
TEMPERATURE	10 - 12 °C
SIZE	0,75 L
ORDER-NO.	1912

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