

SCHMITGES

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

2018 PINOT BLANC



REGION	Mosel
GRAPE VARIETY	Pinot Blanc
QUALITY LEVEL	Quality wine
TASTE	Dry
VINIFICATION	<ul style="list-style-type: none">· 12 hours rest on the mash· Temperature controlled fermentation· Ripening in the wood barrel to highlight the body and the fruit
TASTING NOTES	Delicious, fresh summer wine. Clear, fruity mature berry flavours with pronounced pressure on your palate. Superbly palatable!
WINE ANALYSIS	13 % vol. Alcohol 7,7 g/l Residual Sugar 6,3 g/l Acidity
TEMPERATURE	10 - 12 °C
SIZE	0,75 L
ORDER-NO.	1902

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