

SCHMITGES

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

2019 GRAUSCHIEFER - RIESLING DRY



REGION	Mosel
GRAPE VARIETY	Riesling
QUALITY LEVEL	Quality wine
TASTE	Dry
VINIFICATION	<ul style="list-style-type: none">· Selective hand picking· 6 hours rest on the mash· Fermentation in stainless steel· Short rest on the lees to enhance the fruit
TASTING NOTES	Very fine fruit, rich in finesse and nuance on the palate with long lasting mineral flavours.
WINE ANALYSIS	12,5 % vol. Alcohol 7,2 g/l Residual Sugar 6,9 g/l Acidity
TEMPERATURE	10 - 12 °C
SIZE	0,75 L
ORDER-NO.	M 104

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