SCHMITGES

SEIT MDCCXLIV

2020 URGESTEIN
RIESLING DRY

The gray primary rock soils, which are over 400 million years old, are so badly weathered that they have great water holding power and produce incredibly cool, fresh, finesse-rich wines almost every year in terms of style. The smell of citrus and green apple with lots of slate notes. The acid is ripe, but extremely dynamic and lively. The veteran is demanding and powerful and at the same time shows a creamy, silky side, which makes it extremely attractive.

Food recommendation	Fish, pork, poultry	
Drinking temperature	10-12 °C	
Category	Village wine	
Soil	Gray slate	
Item no	M108	
Analysis data	Vegan	Yes
	Capacity	0,75 l
	Alcohol	12,0 % vol
	Residual sugar	6,0 g/l
	Acidity	7,5 g/l

Category

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BERNKASTELER RING seit 1899