

SCHMITGES

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



2022 VOM ROTEN SCHIEFER RIESLING KABINETT

It is the vines that take root in a steep, weathered red slate soil and produce very aromatic small berries. An impressively slate spicy note that combines with a certain saltiness and a hint of mint and lemon balm. There is still no indication of any residual sweetness in the Riesling. This only shows up on the palate when the wine fans out and reveals its creamy, silky texture. This is a wine for lovers of fine, elegant Riesling with a perfect interplay of fruit and acidity.

Food recommendation Asian / Indian, cheese, fruit dessert

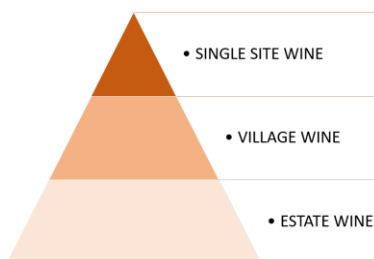
Drinking temperature 10-12 °C

Category Village wine

Soil Red slate

Item no M111

Analysis data	Vegan	Yes
	Capacity	0,75 l
	Alcohol	8,5 % vol
	Residual sugar	47,0 g/l
	Acidity	8,0 g/l



Category

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