

# SCHMITGES

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



## 2018 TREPPCHEN RIESLING AUSLESE

The Auslese vinified from this location with weathered slate is reminiscent of lemon, lime, grapefruit and a hint of sweetness that lies above all the other flavors. The ripe fruit of the vintage is evident on the palate. But even if the wine initially appears sweet, it quickly becomes clearer and finer. Structures itself with air and leaves room for the fine acidity, as well as the lively mineral note that this selection possesses.

**Food recommendation** Cheese, dessert, aperitif

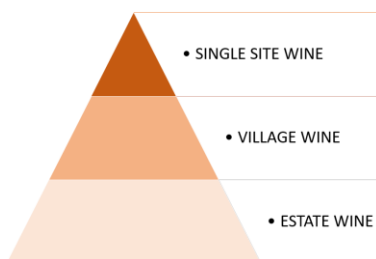
**Drinking temperature** 10-12 °C

**Category** Single site wine

**Soil** Gray slate

**Item no** M116

<b>Analysis data</b>	Vegan	Yes
	Capacity	0,375 l
	Alcohol	7,5 % vol
	Residual sugar	123,0 g/l
	Acidity	8,5 g/l



Category

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