

SCHMITGES

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



2020 PRÄLAT RÉSERVE RIESLING

We have harvested the grapes separately from the upper, cooler area of our Prälát vineyard. The aim was to develop an extremely fine, mineral, fruity Riesling from these mostly fresher and leaner-tasting grapes. It should not have more than 11% alcohol by volume. So in the very classic range of a typical Mosel Riesling. The absolutely healthy, yellow grapes were picked precisely. The result is a great Mosel Riesling, with a slate grib and very good storage potential for the next 20 years.

Food recommendation Poultry, Asian / Indian, cheese

Drinking temperature 10-12 °C

Category Single site wine

Soil Red slate

Item no M126

Analysis data	Vegan	Yes
	Capacity	0,75 l
	Alcohol	11,0 % vol
	Residual sugar	30,0 g/l
	Acidity	7,5 g/l



Category

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