



SCHIEFER RIESLING OFF-DRY

Origin	Mosel
Article No.	93232
UPC-Code	Bottle 00 7524 93232 9 Box 00 7524 93235 0
Analysis	Alcohol: 10,5 % vol. Residual Sugar: 21,6 g/l Total Acidity: 7,5 g/l
Vineyard	This Riesling Cuvée originates from steep slaty soils at Saar and Mosel.
Winemaking	The grapes are carefully picked and selected, they are fermented in 1000 L oak Fuder and stainless steel tanks, both are blended later to add complexity. The wine rests for a few months on its fine lees before bottling.
Tasting Profile	This Riesling captivates with its fragrant aromas of ripe apricots and sun-red apples and has a wonderfully refreshing minerality.
Food Pairing	Matches ideally pasta dishes, grilled fish, scallops with bacon, seafood.

