

# SCHMITT SÖHNE LIEBFRAUMILCH



**SCHMITT SOHNE WINES**  
**OPEN FOR FUN.**



**Alcohol:** 9.0 - 9.5% by vol.  
**Total acidity:** 5.5 - 7.0 gr./Ltr.  
**Residual sugar:** 33.0 - 38.0 gr./Ltr.  
**Varietals:** Riesling, Müller-Thurgau,  
Silvaner, Kerner

## **Area and Vineyards**

Liebfraumilch is a fine blended wine utilizing four different types of grapes grown in the Rhein region. The four grape varieties always used are Riesling, Silvaner, Müller-Thurgau and Kerner. Liebfraumilch is the most popular style of wine from Germany and is always a quality wine (QbA). The Rhein area is well known for its rich, compact and very fertile soil, allowing for excellent vine growth. The harmonious climate, warm summers and mild winters are typical for this growing area.

## **Aroma/Taste**

The grapes used for Liebfraumilch are blended to produce a fresh and fruity Rhine wine which is medium in style.

Liebfraumilch is perfect with any meal or on its own.



**SCHMITT SOHNE USA – MILLERSVILLE, MD**