

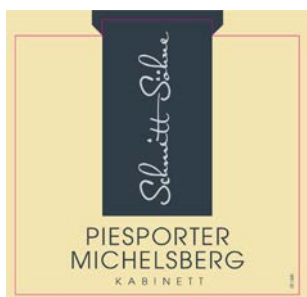
SCHMITT SÖHNE PIESPORTER MICHELSBERG



SCHMITT SOHNE PIESPORTER MICHELSBERG

Alc: 9.0-9.5% by Vol **Acidity:** 6.0-7.5 gr/Ltr **Res. Sugar:** 34.0-38.0 gr/Ltr
Varietals: Riesling / Müller-Thurgau **Region:** Mosel-Saar-Ruwer

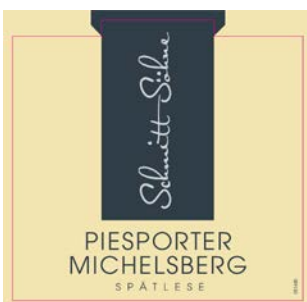
A beautifully fragrant, medium bodied wine with up front fruit that continues to develop on the palate. Hints of peaches and green apples that are balanced perfectly with crisp acidity to give it a clean, fresh finish. Ideal by itself or to complement a variety of meat and seafood dishes



SCHMITT SOHNE PIESPORTER MICHELSBERG KABINETT

Alc: 8.0-9.5% by Vol **Acidity:** 6.0-7.5 gr/Ltr **Res. Sugar:** 39.0-47.0 gr/Ltr
Varietals: Riesling / Müller-Thurgau **Region:** Mosel-Saar-Ruwer

A very crisp, moderately light bodied wine reminiscent of slightly tart granny smith apples. The lively acidity results in a juicy, clean palate feel that is ideal for a wide range of foods from cheeses and appetizers to shellfish and meats.



SCHMITT SOHNE PIESPORTER MICHELSBERG SPÄTLESE

Alc: 8.0-8.5% by Vol **Acidity:** 6.5-7.5 gr/Ltr **Res. Sugar:** 52.0-58.0 gr/Ltr
Varietals: Riesling / Müller-Thurgau **Region:** Mosel-Saar-Ruwer

Produced from fully ripened grapes, this moderately full bodied wine is lush and rich with flavors of ripe apricots and peaches. The mouth feel is well balanced and firm giving it an intense and lingering finish. Excellent by itself or served with cheeses, oriental food and richly flavored meats and poultry.



SCHMITT SOHNE PIESPORTER MICHELSBERG AUSLESE

Alc: 8.5-9.0% by Vol **Acidity:** 6.5-8.0 gr/Ltr **Res. Sugar:** 52-66 gr/Ltr
Varietals: Riesling / Müller-Thurgau **Region:** Mosel-Saar-Ruwer

This late harvested wine is full bodied and rich with mouth filling ripe apricot, pineapple and honey overtones. The good acid balance results in a firm, lush, lingering finish that is very focused. Serve by itself or with a variety of fruits, cheeses or desserts.

Area and Vineyards

Piesport is arguably one of the most famous wine villages in Germany, producing outstanding wines in the typical "Mosel" style. The grapes for this wine were grown in slate soil, which is typical for the Mosel area and provides a unique benefit. The slate soil stores the heat of the sun during the daytime and gives it back to the vines at night and by doing so stimulates the grape growth in a natural way. The harmonious climate, warm summers and mild winters, is typical for this growing area.

SCHMITT SOHNE USA – MILLERSVILLE, MD