

ORTEGA

TROCKENBEERENAUSLESE



100% Ortega
2005 Estate Bottled
Trockenbeereauslese
Rheinhessen, Germany

WINEMAKER'S NOTES

The loam soil and sunshine conditions let the grapes reach full ripeness and balanced acidity allowing for an excellent harvest quality. The grapes are able to reach full ripeness quickly. At harvest, only the ripest grapes are selected to ensure that the overall quality of the harvest is very good. The harvested Ortega grapes were stored for 12 hours to loosen all the sugar in the grapes. After this, the grapes were pressed. The juice was cold-settled, then racked off the lees and warmed before being fermented for 19 days. To save the complex structure of this Ortega the young wine was stored in stainless steel barrels for 4-6 months.

TASTING NOTES

The fine bouquet of Ortega is reminiscent of honey and sweet fruits. The taste is complex and rich with the full flavor elements of sweet ripe apricot and peach; expect hints of mangos and honey melons.

FOOD PAIRINGS

Ortega is typically served with rich, intensely flavored oily/fatty, salty, sweet and/or pungent in flavor. Liver pate; sharp rich cheeses, cheesecake; fruit, fresh fruit pies.

TECHNICAL

375ml
Alc. 10%
pH 3.6
Total Acidity 7.5 g/l
Residual Sugar 1.85 g/l
Fermentation – Steel Barrels
Aging – Old Wood Barrels
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SCHREIBER WINE ESTATE

The Schreiber Wine Estate is a family-owned winery looking back on more than 500 years of wine tradition and experience. The grapes are grown on the terroir of the Klausenberg in Rheinhessen. The loam soil and sunshine conditions let the grapes reach full ripeness and balanced acidity allowing for an excellent harvest quality under the watchful eyes and generations of experience. Dr. Andreas Schreiber, noted viticulturist and winemaker currently manages the estate with his father Hans-Helmut Schreiber. Their emphasis on quality and preserving the vineyard's natural conditions for generations is their philosophy for producing excellent tasting wines.