

PRESTIGE



60% Merlot, 40% Cabernet Sauvignon
2008 Estate Bottled
Qualitätswein
Rheinhessen, Germany



WINEMAKER'S NOTES

Fully ripened grapes of Merlot and cabernet sauvignon are fermented separately for 15 days. Afterwards they are stored in wooden barrels for malolactic fermentation. The wine is filled in different barrique barrels and aged for 18 months. During this aging period the wine develops its full-bodied aromas.

TASTING NOTES

The aromas of tobacco, dried plums and chocolate come to mind; powerful tannin structures with soft acidity and a deep complexity.

FOOD PAIRINGS

This mouth-filling velvety smooth wine yields a slightly sweet, fruity aroma. Perfect with elegant roasts, game and beef.

TECHNICAL

750ml
Alc. 13.5%
pH 3.75
Total Acidity 5.1 g/l
Residual Sugar .05 g/l
Fermentation – Oak Wood
Aging – 40 % German Oak medium toasted / 40 % American Oak medium toasted / 20 % French Oak medium toasted

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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.