

RIESLING AUSLESE



100% Riesling
2007 Estate Bottled
Auslese
Rheinhessen, Germany

TASTING NOTES

Our premier grape variety with aromas of peach and pineapple and hints of apple-pie and citrus. The finish is fruity, the acidity crisp and firm - a typical German light Riesling. Its distinctive elegance, complexity and longevity make it extraordinarily versatile with food.

FOOD PAIRINGS

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

TECHNICAL

500ml
Alc. 10% Vol.
pH 3.55
Total Acidity 7.0 g/l
Residual Sugar 0.8 g/l
Fermentation – Steel Barrels
Aging – Old Wood Barrels

www.schreiberwines.com

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.