

# RIESLING SPÄTLESE



100% Riesling  
2009 Estate Bottled  
Qualitätswein mit Prädikat  
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 harvested Riesling grapes are stored for 6 hours, then pressed. The juice was cold-settled for 48 hours at 15° C, then racked off the lees and fermented for 15 days in wooden barrels. To optimize fruitiness and body, the young wine is stored on yeast according to the "sur lie" method and bottled in February.

## TASTING NOTES

Because only the best grapes go into making this wine, this Riesling has a highly refined fruitiness hinting of ripe peaches. Racy with a fruity acid it is a unique delight that adds excitement anytime. Typical for the Rheinhessen wine region.

## FOOD PAIRINGS

Distinctive for its crisp taste, elegance and firm acidity and complexity, this wine is extraordinarily versatile with food, including salads, or the spicy and sweet-and-sour flavors of Asian or Latin American Cuisine.

## TECHNICAL

750ml  
Alc. 12.5% Vol.  
pH 3.41  
Total Acidity 7.6 g/l  
Residual Sugar 0.15 g/l  
Fermentation – Steel and Wooden Barrels  
Aging – Aged "sur lie" 6 months in stainless steel barrels

[www.schreiberwines.com](http://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.