

WHITE RIESLING



100% Riesling
2009 Estate Bottled
Qualitätswein
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

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.

FOOD PAIRINGS

The balance of fruit and acidity makes Riesling well suited to a wide range of food and dishes, particularly those which have moderate intensity of flavor, including mildly spicy and mildly intense sauces. Fresh fruit, shellfish, white meats, vegetables and salads.

TECHNICAL

750ml
Alc. 11% Vol.
pH 3.35
Total Acidity 7.2 g/l
Residual Sugar 0.30 g/l
Fermentation – Steel Barrels
Aging – Steel 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.