

SCHMITGES

S E I T M D C C X L I V



2024 GRAUSCHIEFER RIESLING DRY

That is "Mosel-PUR". One of the most beautiful representatives of this style that has been around for so long and cannot be copied anywhere else. Full of energy, tension and liveliness. It is touching, full of character, full of minerality and so wonderfully elegant and salty. Something like the perfect marriage of physiological maturity with living acidity. Made of stainless steel, fresh and clear and yet read to the point.

Food recommendation Fish, poultry, beef, pork

Drinking temperature 10-12 °C

Category Estate wine

Soil Gray slate

Item no M104

Analysis data	Vegan	Yes
	Capacity	0,75 l
	Alcohol	12 % vol
	Residual sugar	7,0 g/l
	Acidity	7,0 g/l

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