

SCHMITGES

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

2024 GRANITSTEINFASS RIESLING DRY



This exquisite wine ferments and matures in a granite stone barrel, which not only gives it an unmistakable taste nuance, but also honors the artisanal tradition. Thanks to the natural properties of the granite, the maturation is particularly cool, slow and even, so that the aromas develop perfectly. The mineral nature of the stone creates an extraordinary freshness and depth that sets this wine apart from others.

Food recommendation Beef, venison, fish, lamb

Drinking temperature 10-12 °C

Category Single site wine

Soil Gray / Red slate

Item no M132

Analysis data	Vegan	Yes
Capacity	0,75 l	
Alcohol	12,5 % vol	
Residual sugar	2,0 g/l	
Acidity	7,0 g/l	

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