

SCHMITGES

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



2024 ALTE REBEN RIESLING

The old vines were fermented in large wood and then matured in granite natural stone barrels. It tastes like crisp stone and pome fruit and a hint of pineapple. On the palate, the wine is powerful and concentrated with impressive depth and fruit. This Riesling is absolutely fine and balanced, taut in its acidity, which mixes with mineral liveliness and of course with the saltiness so typical of the Moselle.

Food recommendation Poultry, Asian / Indian, cheese

Drinking temperature 10-12 °C

Category Village wine

Soil Gray slate

Item no M110

Analysis data	Vegan	Yes
	Capacity	0,75 l
	Alcohol	11,5 % vol
	Residual sugar	15,0 g/l
	Acidity	7,5 g/l

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