



Gustav Adolf Schmitt

Riesling Spatlese



Varietal: 100% Riesling

Elevation:

Practice:

Dry Extract:

Appellation: Rheinhessen QBA

Production:

Alcohol: 9%

Acidity: 7.5 gr/liter

Residual Sugar: 35 gr/liter

pH Level: 3.20



Tasting Notes:

Demure yellow apple and tangerine skin notes are riper on the palate in this easygoing but lip-smacking Spätlese. Streaks of honey and lemon biscuit sweeten the mid palate, calibrated by tangy lime-like acidity and salty minerality.

Aging:

Fermented in small stainless-steel tanks with selected yeasts under temperature-controlled conditions. The fermented wine is then stored in stainless steel tanks, for a crisp, fresh fruit forward wine.

Winemaking:

Food Pairing:

Excellent with spicy dishes and seafood or as an aperitif.

Accolades: