

SCHNAIT RIESLING

DRY
2019

VDP.ORTSWEINE are ambassadors for their community. They come from high-quality, characterful and traditional vineyards within a local district. Limited yields and regional grape varieties, as well as an appropriate minimum maturity before they come onto the market, are basic requirements. Schnait has been known for its white wine qualities ever since viticulture began in the Remstal. In the past for Silvaner and today primarily for first-class Riesling.

VARIETAL
Riesling

TASTE + STYLE
Brilliant deep yellow colour with golden reflections.

Fine and delicate bouquet of tangerine, yellow apple, passion fruit, red currant, nectarine and pineapple, accompanied by spicy notes such as freshly dried hay, yeast, elderflower and lychee peel.

The lively mature acidity, dense, spicy structure and a full-bodied, juicy taste ensure pure drinking pleasure on the palate. Powerful with long-lasting freshness.

RECOMMENDATION
aperitif, everyday wine, with sushi, light Asian cuisine, asparagus, fish and seafood, tartare

SOIL
coloured marl, reed sandstone

CERTIFICATION
organic
DE-ÖKO-022
Deutschland
Landwirtschaft



YIELD
40 hl/ha

VINIFICATION
Spontaneous fermentation and ageing for 10 months in stainless steel vats. Vegan.

ALCOHOL
12,5 % vol.

RESIDUAL SUGAR
5,2g/l

ACIDITY
6,9 g/l

BOTTLED
September 2020

DRINKING WINDOW
2020 - 2025

SERVED BEST
8 – 10 °C in a white wine glass

SCHNAITMANN

WEINGUT SCHNAITMANN
Untertürkheimer Straße 4
D-70734 Fellbach
T 0711/57 46 16
F 0711/57 80 80 3
info@weingut-schnaitmann.de
www.weingut-schnaitmann.de

