2018 SCHICK und SCHÖN Riesling dry

This Riesling is multi-faceted, demanding, and still provides you with a certain sense of ease, with its label design and flavour.

This wine's intense fruit, raciness and extract are very well-balanced, thanks to the healthy and fully ripe grapes that were harvested.

Artist Michael Fischer-Art specially created this extraordinary label for THIS WINE.

Soil
50% limestone, 40% loess, 10% loam

Site
Frankweiler Königsgarten

Harvest
End of October we selected and picked only the healthiest grapes.

Yield
70 hl/ha

Winemaking
After selective handpicking we destemmed the grapes and left them on the must to macerate for 24 hours.

We used low rotation speed during pressing so that the must was bright yellow after clarification. It then fermented spontaneously at cool temperatures.

Storage potential
8-10 years

Pairings
Enjoy this wine on its own, or pair it with all types of fish or vegetables. Or simply have it with any kind of dish that makes you long for special accompaniment.

Serve at
6-8 °C

Analysis

Alc.	13.0%
Residual sugar	3.9 g/l
Acidity	7.2 g/l

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