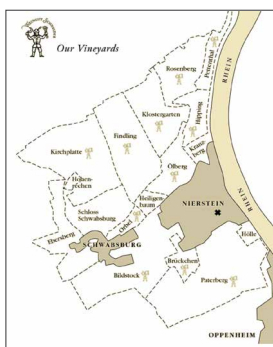




GEORG ALBRECHT SCHNEIDER

NIERSTEINER HIPPING

Riesling Spätlese 2018



Albrecht Schneider's maxim has always been absolute devotion to his vineyards and wines, whilst marketing was considered less important. He had to take over the "reigns" at an early age in 1967 after his apprenticeship at the Langwerth von Simmern estate, and even in those early days, he realized that only healthy soils could allow the cultivation of fine wines, and began with interrow crops while modernizing from horse to special light tractor. The estate has been owned by the Schneider family for 7 generations, and today at vintage time, three generations are at work.

HIPPING

The steep Hipping vineyard, known as the red slope, der roter Hang, is rated as one of the best in Germany, producing Riesling with spicy mineral flavors, exotic and pronounced ripe fruit with excellent maturing potential as the site sometimes produces a wine that is slow to show its true promise. The slope itself is warmed by the early morning sunshine and the red sandstone soil retains the warmth. The proximity to the Rhine protects the foliage from early fall cold nights and allows for a long growing season.



UPC: 8 36957 00009 7
12pk / 750ml



Rheinhessen

LOCATION

VINES & VITICULTURE

The slope itself is warmed by the early morning sunshine and the red sandstone soil retains the warmth.



ESTATE

Georg Albrecht Schneider



TASTING NOTES

Hints of pine frond, earth and smoke entice on the nose of this unusual, remarkably well-priced Riesling. Semi-sweet in style, it's rich and creamy on the palate with luscious peach and grapefruit flavors. It's surprising nuanced too, exposing layers of steel, crushed mineral and acid that meld beautifully through a long finish.



VARIETALS

100% Riesling Spätlese



Food Pairing: A perfect match for strong Indian and Asian spiced dishes. Also fantastic with a spiced duck leg, dishes with acidic sauces, roasted vegetables and soft cheeses.

●●● SWEETNESS
●○○ ACIDITY

ALCOHOL: 9.0%
RES. SUGARS: 71.0 G/L
ACIDITY: 8.5 G/L



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