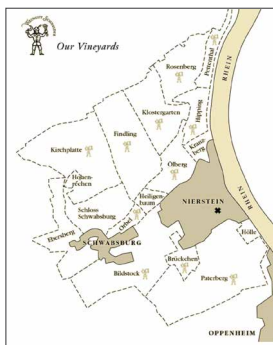




GEORG ALBRECHT SCHNEIDER

NIERSTEINER PATERBERG

Riesling Kabinett 2021



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.

RHEINHESSEN

Much of the estate's 12+ acre property in the Paterberg vineyard site is planted to Riesling. Red sandstone soils are predominant in the best sites that yield rich and spicy wines. Riesling thrives in the rocky and lime-driven chalk soils.



UPC: 8 36957 00077 6
12pk / 750ml



Rheinhessen

LOCATION

VINES & VITICULTURE

Red sandstone, rocky and lime-driven chalk soils, sourced from the Paterberg vineyard site.



ESTATE

Georg Albrecht Schneider



TASTING NOTES

Enticing and delicate floral notes to the luscious berry and dark current flavors. The finish exudes ripe apricot flavors and hints of cream.



VARIETALS

100% Riesling Kabinett



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



ALCOHOL: 9.3%

RES. SUGARS: 35.4 G/L



ACIDITY

ACIDITY: 8.1 G/L

