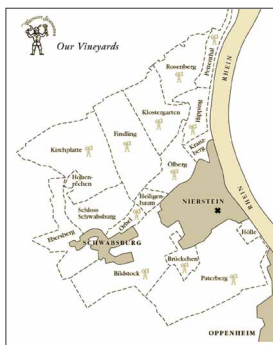




GEORG ALBRECHT SCHNEIDER

NIERSTEINER RIESLING

Vom Kalk Trocken 2020



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.



Rheinhessen

LOCATION



VINES & VITICULTURE

Limestone soil leaves an intense mark to the Riesling. Salty minerality of wet stone.



ESTATE

Georg Albrecht Schneider



TASTING NOTES

Zesty grapefruit and lime, a hint of fresh cut pineapple combined with a chalky salty minerality and crisp acidity. Straight and well structured.



VARIETALS

100% Riesling
TROCKEN / DRY DEUTSCHER
PRÄDIKATSW EIN KABINETT



SWEETNESS

ALCOHOL: 13.1%
RES. SUGARS: 7.8 G/L
ACIDITY: 7.6 G/L



ACIDITY



Food Pairing: Perfect with white meat, seafood & fish, veggies & salads.



White Meat



Veggies



Fish

UPC: 8 36957 00417 0
12pk / 750ml

