

300 + YEARS OF WINEMAKING Traveling South along the Rhine, a short distance from Nierstein, an old village of Mettenheim is on the edge of the broad Rhine valley at the foot of the rising slopes. The warm soil structure of loam, with underlayers of clay, in the Schlossberg slope, and sandy soil of the Goldberg offer excellent conditions for viticulture. It is here that the Schäfer family has produced wines reflecting the uniqueness of the Rheinhessen since 1709. Great passion and great respect for nature motivate our efforts in the production of some of the finest wines in all of Germany. We embrace modern winemaking techniques in conjunction with skills achieved from more than three hundred years of winemaking resulting in wines that are the highest possible quality.



Rheinhessen



Schäfer



100% Pinot Noir



ACIDITY

RES. SUGARS: 3.5 G/L ACIDITY: 5.8 G/L



Loam soil with underlayers of clay in the Schlossberg slope and sandy soil of the Goldberg.

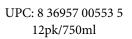


A delicate and dry Rosé featuring aromas and flavors of wild strawberries, peach and pear backed by crisp, refreshing acidity.



Food Pairing: This Rosé is a wonderful "anytime" wine and a delicious aperitif. It pairs well with a wide variety of foods, as it's refreshing, savory and well-balanced.







DRY ROSÉ

MADE WITH ORGANIC GRAPES

