

SCHÄFER

DRY-STYLE RIESLING

Made with Organic Grapes 2020

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

LOCATION



VINES & VITICULTURE

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



ESTATE

Schäfer



TASTING NOTES

It's dry on the palate, with tart but concentrated white peach and grapefruit flavors accented by a dusty, smoky minerality.



VARIETALS

Riesling



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: 11.8%
RES. SUGARS: 15.0 G/L
ACIDITY: 8.0 G/L



ACIDITY

UPC: 8 36957 00300 5
12pk/750ml

