

SCHÄFER

PINOT NOIR

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



VARIETALS

Pinot Noir



TASTING
NOTES

A dry red Pinot Noir from Germany, appealing characteristics of ripe berry fruit and strawberry, powerful structure with fine tannins, yet unadulterated by new wood, certified organic.



SWEETNESS

ALCOHOL: 13.6%
RES. SUGARS: 7.2 G/L
ACIDITY: 5.6 G/L



ACIDITY



Food Pairing: Poultry, pork or veal dishes, or even Asian spiced dishes.



UPC: 8 36957 00300 5
12pk/750ml

