

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



ALCOHOL: 12.5% RES. SUGARS: 5.9 G/L ACIDITY: 4.9 G/L **•**00 ACIDITY



Loamy soil from the estate's Schlossberg & Goldberg sites in Mettenheim.



Certified organic, and also vegan, produced as white wine from free-run juice. An appealing and delicious "white" and dry Pinot Noir; fine and lively, yet firm structure with a hint of typical strawberry fruit, and good maturing potential.



Food Pairing: Very versatile with fine cuisine, whether poultry, veal, pork or Asian dishes.





UPC: 8 36957 00652 5 12pk/750ml



