



## Schmitt Söhne Riesling Kabinett

### The Facts

|                                   |                        |
|-----------------------------------|------------------------|
| <b>Producer</b>                   | Schmitt Söhne          |
| <b>Winemaker</b>                  | Manfred Burg           |
| <b>Varietal(s)</b>                | 85% Riesling 15% Blend |
| <b>Country / Region</b>           | Germany, Mosel         |
| <b>Vintage</b>                    | 2021                   |
| <b>ABV</b>                        | 8%                     |
| <b>Residual Sugar</b>             | 42.2 g/l               |
| <b>Case Size</b>                  | 6 x 75cl               |
| <b>Oak Treatment</b>              | No                     |
| <b>Other Varietals Available?</b> | Yes                    |

### Product Information

Over 200 years ago the Schmitt ancestors settled in the small village of Longuich, located along the Mosel River, and began managing vineyards and producing wine.

### Tasting Notes

A beautifully fragrant, medium bodied wine with hints of peaches and green apples that are balanced perfectly with crisp acidity to give it a clean, fresh finish.

### Food Match

Perfect by itself or to complement mild cheeses, salads, shellfish and poultry.

### Wine Style

White

### Wine Suitability

|                   |           |
|-------------------|-----------|
| <b>Vegetarian</b> | Yes       |
| <b>Vegan</b>      | No        |
| <b>Allergens</b>  | Sulphites |