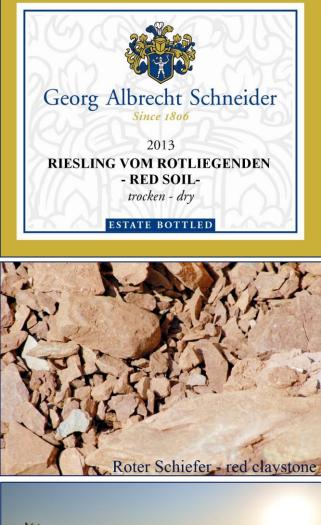
# Georg Albrecht Schneider





Alcohol content: 11,5% vol

residual sugar: 8,2g/L

Acidity: 8,2

### 2013 RIESLING VOM ROTLIEGENDEN – red soil DRY

The Hipping Vineyard is located in an exposed position on the Roter Hang where the southeast facing slope and south-facing slope meet. Its position in the Rotliegend rock strata between Brudersberg and Oelberg is significant and unites several outstanding preconditions for vines. The warmth of a broad lake-like section of the Rhine and intense sun exposure in a steep yet protected red shale site allows small Riesling grape bunches to develop intense aromas and flavours. Our prime parcel in Hipping is facing east, where the early morning sun wakes the vines. These attributes create a very special microclimate that yields wines of incredibly expressive exotic fruit and significantly creamy texture.

## WINE:

Intense, rich and beautiful structure – the Riesling vom Rotliegenden shows the typical ripe fruits of peach, pear and apple combined with spicy minerality and a well balanced acidity.

#### **FOOD AFFINITIES**

A great partner for slightly spicy food, but also enjoyes the company of white meat, light pasta dishes or a Wiener Schnitzel.

#### Wine&Spirits Magazine: 88P. Wine Spectator (on the 2012): 91P.

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