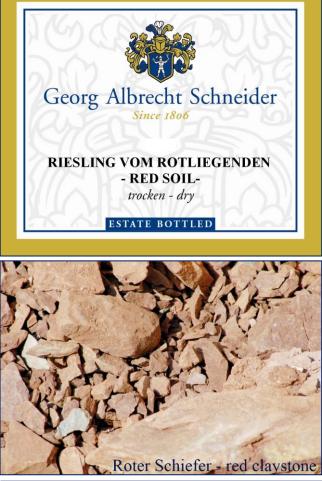
Georg Albrecht Schneider





Alcohol content: 11,5% vol

residual sugar: 8,2g/L

Acidity: 8,2

2014 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:

We love our Riesling from the Red soil. It has got everything a dry Riesling should have. Ripe apple, some peach and pear combined with an exciting and very unique minerality. Long lasting tasting experience.

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(on the 2013): 88P. Wine Spectator (on the 2012): 91P.

Weingut G.A. Schneider Wilhelmstr. 6 I 55283 Nierstein I Germany I info@schneider-nierstein.de www.schneider-nierstein.de