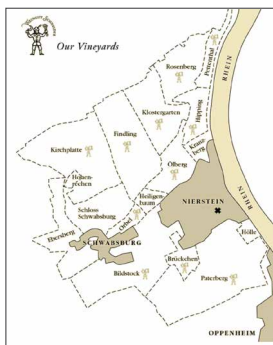




GEORG ALBRECHT SCHNEIDER

LITER

Dry Riesling 2023



Albrecht Schneider's maxim has always been absolute devotion to his vineyards and wines, whilst marketing was considered less important. He had to take over the "reigns" at an early age in 1967 after his apprenticeship at the Langwerth von Simmern estate, and even in those early days, he realized that only healthy soils could allow the cultivation of fine wines, and began with interrow crops while modernizing from horse to special light tractor. The estate has been owned by the Schneider family for 7 generations, and today at vintage time, three generations are at work.

RHEINHESSEN

Much of the estate's 12+ acre property in the Paterberg vineyard site is planted to Riesling. Red sandstone soils are predominant in the best sites that yield rich and spicy wines. Riesling thrives in the rocky and lime-driven chalk soils.



LOCATION

Rheinhessen



ESTATE

Georg Albrecht Schneider



VARIETALS

100% Riesling



ALCOHOL: 11.5%
RES. SUGARS: 6.3 G/L
ACIDITY: 7.5 G/L



VINES & VITICULTURE

Red slate & limestone. The limestone and red slate soils around Nierstein impart a distinct minerality and vibrant acidity to the Riesling, enhancing its fruit-forward character and ensuring a refreshing, balanced wine. The moderate



TASTING NOTES

temperatures provided by the river Rhine contribute to the optimal ripening conditions, ensuring a consistent and high-quality vintage. Due to an early harvest, the wine has vivid acidity and freshness as well as a fruity character.

Notes of juicy apple and a hint of citrus, while on the palate, the dominant flavors are of tangy yellow fruits, with a harmonious sweetness-acidity-balance. Refreshing, vibrant finish.



Food Pairing: Delicious on its own and as a refreshing spritzer or paired with casual appetizers, Caesar salad, or BBQ.



12pk / 1L

