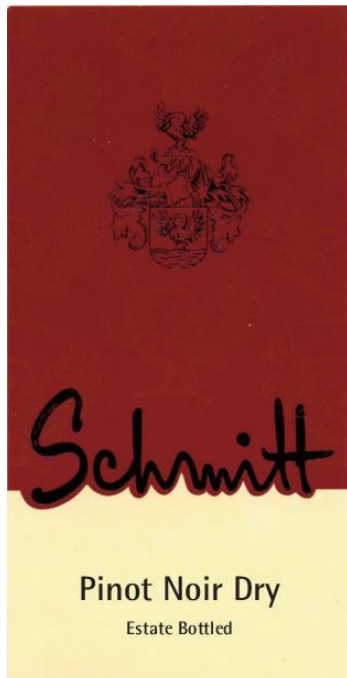




PROFILE

Flörsheim-Dalsheim, located in the southern part of the Rheinhessen, is an up and coming area due to the efforts of a handful of ambitious young vintners, Daniel and Bianka Schmitt among them. The winery was certified organic beginning in 2007 and Demeter Biodynamic® certified in 2012, one of only 75 properties in Germany to hold the Demeter certification. The Schmitts cultivate 15 hectares of vineyard land and produce 50,000 bottles per year. Their wines are food-oriented and meant to pair with a wide variety of dishes. Schmitt epitomizes the new wave of German producers who are creating the highest quality wines from what nature has to offer, with as little intervention as possible. As Daniel puts it, the philosophy of the winery is, "Wine just from grapes!"



SPECIFICATIONS

Wine: Pinot Noir Dry

Varietals: 100% Pinot Noir

Appellation: Rheinhessen QBA

Exposure: South

Soil: Limestone

Vineyard Age: 20 years

Pruning: Manual

Harvest: Machine, manual sorting

Agricultural Method: Biodynamic

Production: 3,000 bottles

Vinification: The wine was fermented for three weeks on skins in stainless steel. After a gentle pressing the wine was moved into 15% used oak barrels and 85% stainless steel for aging.

Tasting Note: Blackberry, cranberry, and licorice on a light and earthy palate, with fresh herbs on the finish. Pairs well with a variety of dishes such as cucumber, mint and feta salad, herb-roasted pork tenderloin, or baked salmon with fresh dill.

Alcohol: 12.50%

Residual Sugar: 2.0 g/l

Acidity: 5.20 g/l



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