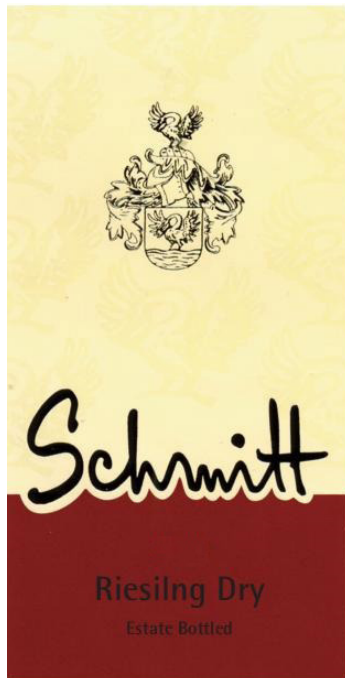




PROFILE

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: Riesling Dry

Varietals: 100% Riesling

Appellation: Rheinhessen QBA

Exposure: South

Soil: Limestone

Vineyard Age: 15 years

Pruning: Manual

Harvest: Manual

Agricultural Method: Biodynamic

Production: 1600 bottles

Vinification: After crushing, the juice is macerated on the skins on for 4 hours followed by gentle pressing. Using natural yeasts the must is fermented in steel tanks for 6 weeks. After fermentation the wine is aged on its lees for 5-6 months.

Alcohol: 12.50%

Residual Sugar: 4.50 g/l

Acidity: 6.50 g/l



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