

Bin No: 0904

Wine: Gau Bickelheimer

Kurfurstenstuck Auslese 2013 Vt

Country: Germany

Region: Rheinhessen

Producer: Schmitt Söhne

Vintage: 2013

Colour: White

Grape Variety: Ortega - Huxelrebe - Optima

Status: Still

Allergens contains sulphates

Dry/Sweet 6 (1 is dry, 7 is very sweet)

abv: 10.0% - bottle size: 75cl



A luscious, sweet wine made from selected, late picked grapes.

Winery information:

For more than 200 years the Schmitt family has been involved in the art of winemaking in the Mosel, passing on its knowledge and experience from generation to generation. In 1919 the company Schmitt Söhne was founded and today its headquarters at Longuich in the Mosel is the focal point for its world-wide activities. The cellars have the most modern equipment and quality is a top priority. Schmitt Söhne export its wines to every corner of the world and place great emphasis in portraying the company as a "service partner" to their customers rather than just a normal supplier.

Vinification:

The art of winemaking is a 2,000-year-old tradition in Germany and throughout Europe. While technology has changed and improved especially over the past decades, the substance remains the same: different growing regions, ripeness and quality of grapes determine the product in general while the knowledge and decision of the winemaker adds the winery's individual footprint.

Riper grapes provide more aroma and more flavor, hence a more expressive and flavorful wine. Sweetness in a wine, an attribute independent of its quality level, does not depend on the ripeness of grapes but on the winemaker's decision regarding the fermentation process.

Gau Bickelheim is situated in the Rheinhessen area. This area is well known for its particularly fertile, heavy soil and for its temperate climate, with warm summers and mild winters.

Food Recommendation

An Auslese made from late picked and fully ripe grapes and vinified to leave a sweet flavour.

Serve chilled 10 - 12 C Ideal with poultry or blue cheese.

