



Bin No:
0907

Wine: **Piesporter Michelsberg QbA 'Sonnenspiel',
Mosel 2013 Vt**

Country: Germany

Region: Mosel

Producer: Schmitt Söhne

Vintage: 2013

Colour: White

Grape Variety: Müller Thurgau - Kerner - Bacchus

Status: Still

Allergens contains sulphates

Dry/Sweet 5 (1 is dry, 7 is very sweet)

abv: 9.0% - *bottle size:* 75cl



Tasting Note:

A light, fresh, scented white wine. It has a hint of residual sweetness, balanced with a clean bite of fruity acidity. A light, fresh, scented white wine with a hint of balanced residual sweetness.

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 flavour, hence a more expressive and flavourful 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.

*Mosel wines grow in the slate-soil that is typical for the region. This has a special advantage: The soil stores the heat of the sun during the daytime and gives it back to the vines at night. Growth is therefore stimulated in a natural way. The Mosel region has a temperate climate, with warm summers and mild winters
The soil on the terraces is of slate*

Food Recommendation

Serve chilled 10 - 12 C

Ideal for fish, white meat, chicken and cheese.

Contact www.lazouch.co.uk - 01530 412 536

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