

## 2013 St. Michael Rheinhessen Auslese

<b>Variety:</b>	Blend of German White Varieties
<b>Origin:</b>	<p>Rheinhessen</p> <p>The Rheinhessen region is Germany's largest wine growing region. Its beginnings go back to the Romans who already planted vines along the banks of the Rhine River.</p> <p>Rheinhessen enjoys the climate of a protected basin. It is an area with some of Germany's warmest and driest climate. Overall, it has low precipitation, warm summers and mild winters.</p> <p>Varied soils and the favorable climate make it possible to grow many grape varieties, old and new.</p>
<b>Vintage Note:</b>	<p>After a very moderate winter season and early bud break, grapes ripened steadily under normal growing conditions. Due to good harvest management we harvested the large majority of grapes at optimal conditions, sufficient sugar levels and moderate, ripe acidity. Fermentation went very smoothly.</p>
<b>Winemaking:</b>	<p>Musts are fermented with selected yeast in stainless steel tanks under temperature controlled conditions.</p>
<b>Wine Analysis:</b>	<p>Residual Sugar 63 g/l Acidity 7,0 g/l</p>
<b>Winemakers Tasting Note:</b>	<p>The wine shows a unique concentration of sweetness and fruity acidity. It shows plenty of fruit aromas, a rich, mouth-filling palate and a very long, exciting finish.</p>
<b>Food Matches:</b>	<p>This is a wine for special occasions, to be enjoyed on its own, but also with fruity desserts or instead dessert.</p> <p>Serve well chilled.</p>

