

JOH. BAPT. SCHÄFER.

WINE.



DESIGNATION

PITTERMÄNNCHEN Riesling Kabinett

TASTE

Fruity with natural sweetness

VDP. CLASSIFICATION

VDP. GROSSE LAGE

VINTAGE

2017

PRODUCER

Joh. Bapt. Schäfer, Burg Layen,
Germany

WINE-GROWING REGION

Nahe / Estate-Bottled

SOIL / SITE / ORIGIN

Loam soil with weathered slate and a high clay content, remains of the Devonian sea that are 360 million years old; the site "Pittermännchen" was named after a silver coin of the 16th century.

ANALYSIS

residual sugar: 37,6 g

tartaric acid: 9,2 g

alcohol: 8,5 % vol.

WINEMAKING

selective handpicking, gentle pressing with little pressure, spontaneous fermentation and maturation in traditional wooden barrels of 1.200 liters (Stückfass); left of the fine lees until end of April

OPTIMUM MATURITY

2019 - 2027

PROFILE

in the nose refreshing aromas of herbs and yellow ripe fruit, fascinating slatey mineral notes with invigorating interplay of sweetness and acidity, fun from the first sip; pairs well with Thai roast beef salad with chili, cucumber, coriander and tomato.

WINE ESTATE.



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VDP. PRÄDIKATSWINGUT

Joh. Bapt. Schäfer is situated on the lower Nahe in Burg Layen near Rummelsheim, just a few kilometers northeast of Bad Kreuznach. Sebastian Schäfer took over the estate from his father Johann Baptist Schäfer in 2002 as the fourth generation. Currently, 8 hectares of vineyards are in production. Sebastian Schäfer's aim is to make distinctive, individual wines that perfectly express their terroir. Since 2013 the winery has been a member of the VDP (Association of German Prädikat Wine Estates).