

GUSTAV ADOLF SCHMITT



Niersteiner Gutes Domtal Riesling Spätlese

Nierstein, Rheinhessen, Germany

GRAPE VARIETY

100% Riesling

PRODUCTION

Gustav Adolf Schmitt is produced by Moselland, a grower's cooperative famous for producing premium quality wines at competitive prices. What is a grower's cooperative, exactly? It is a group of wine grape growers who share their resources to produce, bottle, and market wine. Making wine independently requires investment and time that is practically beyond the means of most farmers. Cooperatives play an essential role by providing growers with access to economy of scale, a vocal role in production, and a fair share of profits. This approach also provides a tremendous benefit to consumers. Well-run cooperatives like Moselland are a prime source for excellent wines at lower prices. Moselland was formed in 1968 when several small cooperatives merged. It is now based in the famous twin wine towns of Bernkastel-Kues, in the heart of the middle Mosel river valley. Moselland produces wines from all over Germany in a range of styles, and Riesling is their specialty.

VINIFICATION

The Rheinhessen is one of the warmest microclimates in Germany, and here, Riesling and Müller-Thurgau are the most widely planted white grapes. Moselland growers are scattered throughout the region, and this provides the flexibility to produce compelling wines with consistency and quality in every vintage. Grapes are harvested separately, according to vineyard site and must weight. Lots are vinified individually in small stainless-steel tanks under temperature control using selected yeast. The wine is stored in tank until bottling, so only the freshest wine is shipped to the market.

VINEYARD

This Riesling is named after the historic Gustav Adolf Schmitt winery founded in 1648 in the famous town of Nierstein on the Rhine River. It is produced from the Gutes Domtal *grosslage*, a collection of some of Nierstein's greatest vineyards which sit along the banks of the river.

TASTING NOTE

A medium bodied, clean and rich white wine with intense floral aromas. Lightly-sweet and well balanced with bright acidity.

FOOD PAIRING

A perfect match for rich dishes, spicy cuisine and pungent blue cheese.



THE MARCHETTI COMPANY

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