

Schlink Haus Spätlese

Pronunciation : shpate-lay-zeh

Spätlese (late harvest) A wine of superior quality. Harmoniously balanced between natural ripe sweetness and acidity
Intensive in concentration with rich and ripe fruit flavors.

Variety:	Riesling, Bacchus, Scheurebe
Varietal Percentage:	70%, 15%, 15%
Age of vines:	3-30 years
Soil type:	Loamy, sandy and slaty soil
Date picked:	October
Harves sugar:	ca. 76°-90° Öchsle
Fermentation time:	8 weeks
Temperature Range:	Cold fermentation
Fermentation container:	Stainless steel
Alcohol:	ca. 9,5% - 11,5% % vol .
Residual sugar:	ca. 45 -50gr/Ltr.
Acidity:	ca. 5,0-5,5gr/Ltr.
Approximate lifespan:	3-5 years

