



RELAX® Riesling is fermented slightly dry with a wonderful fruity bouquet and intense flavors of apples and peaches with just a hint of citrus. The natural acidity gives this wine a perfect balance that is refreshingly crisp and leaves your mouth watering for more.

RELAX®

RIESLING

RelaxWines.com

Soil:	Slate and mineral soil
Color:	Subtle to bright yellow with green nuances
Nose:	Fresh and clean
Taste:	Hints of peach, green apple and lemon, well balanced, harmonic and elegant with fine finesse
Country of Origin:	Germany
Classification:	Qualitätswein
Region:	Mosel
Varietals:	Riesling
Fermentation:	Stainless steel cold fermented
Acidity:	7.2 g/l
Residual Sugar:	40 g/l
Alcohol:	9.5% vol



SCHMITT SOHNE
OPEN FOR FUN.™