



Thomas Schmitt is a man who knows wine. A leader of the Riesling renaissance, he is the number one importer of German Rieslings to the U.S. The Thomas Schmitt Private Collection is his gift to America — a personally selected portfolio of his favorite Rieslings the Mosel Valley has to offer.

*Thomas Schmitt*  
PRIVATE COLLECTION

[ThomasSchmittWines.com](http://ThomasSchmittWines.com)

<b>Soil:</b>	Mineral slate soil
<b>Color:</b>	Yellow
<b>Nose:</b>	Discreet, fragrant and well balanced
<b>Taste:</b>	Restrained sweetness with crisp, harmonic acidity
<b>Country of Origin:</b>	Germany
<b>Classification:</b>	Qualitätswein
<b>Region:</b>	Mosel
<b>Varietal:</b>	Riesling
<b>Fermentation:</b>	Stainless steel cold fermented
<b>Acidity:</b>	7.5 g/l
<b>Residual Sugar:</b>	19 g/l
<b>Alcohol:</b>	11.0% vol



**SCHMITT SOHNE**  
**OPEN FOR FUN.™**



<b>Soil:</b>	Mineral slate soil
<b>Color:</b>	Yellow
<b>Nose:</b>	Fruity and clear
<b>Taste:</b>	Lively and fresh with pleasant sweetness, well balanced with a very good impression
<b>Country of Origin:</b>	Germany
<b>Classification:</b>	Kabinett
<b>Region:</b>	Mosel
<b>Varietals:</b>	Riesling
<b>Fermentation:</b>	Stainless steel cold fermented
<b>Acidity:</b>	7.0 g/l
<b>Residual Sugar:</b>	47 g/l
<b>Alcohol:</b>	9.0% vol



<b>Mineral slate soil</b>	Mineral slate soil
<b>Color:</b>	Yellow and clear
<b>Nose:</b>	Powerful and flowery
<b>Taste:</b>	Approaching exotic aromas with stimulating sweetness and acidity, followed by a lively and exciting finish
<b>Country of Origin:</b>	Germany
<b>Classification:</b>	Spatlese
<b>Region:</b>	Mosel
<b>Varietals:</b>	Riesling
<b>Fermentation:</b>	Stainless steel cold fermented
<b>Acidity:</b>	7.8 g/l
<b>Residual Sugar:</b>	55 g/l
<b>Alcohol:</b>	8.5% vol



<b>Soil:</b>	Devonian slate soil
<b>Color:</b>	Dark yellow
<b>Nose:</b>	Complex exotic aromas
<b>Taste:</b>	Mineral, voluminous aroma, complex and intense appearance, unique and perfect finish
<b>Country of Origin:</b>	Germany
<b>Classification:</b>	Auslese
<b>Region:</b>	Mosel
<b>Varietals:</b>	Riesling
<b>Fermentation:</b>	Stainless steel cold fermented
<b>Acidity:</b>	7.8 g/l
<b>Residual Sugar:</b>	63 g/l
<b>Alcohol:</b>	9.5% vol