

WEINGUT SCHMIDT AM BODENSEE | GERMANY

Sparkling Grape Juice
To be enjoyed pure and chilled in a wine glass!
O % alcohol 100 % handpicked



### CLIMATE

Moderate-Mediterranean, influenced by the Alps and and Lake Constance

# SEA LEVEL 400 - 460 m, gentle to steep moraine landscape SOIL STRUCTURE skeletal soils, sandy

loam with gravel





# GRAPE VARIETIES

Müller-Thurgau and Bacchus - typical grape varieties of the wine-growing regions of Bavarian Lake Constance and Franconia - carbonated.



# FOOD PAIRING

As an aperitif or accompaniment to light appetizers and salads. Sparkling pleasure for lively hours. 100% party, 0% alcohol.



# JUICE DESCRIPTION

Beguiling nose of white lime blossom and elderberry. Fresh and lively on the palate, with a fine fruity finish and a desire for more.



Flein is varietal grape juice of the highest quality. Three wine-growers from the Alpine region, all of them long-time friends, refine their region-typical grape varieties into juices which open up new dimensions of taste - either as an aperitif or food companion.

The grapes for Flein come from vineyards that were selected specifically for the production of the juice. The cultivation of the vines, like the harvest, is done carefully by hand. Gently pressed like champagne and pasteurised using the latest technology, Flein enables variety-typical aromas. Flein comes with a surprising freshness, elegance, and lively acidity.

# SCHMIDT AM BODENSEE

Weingut Schmidt am Bodensee stands for refined, precise and balanced winemaking. Pivotal to success are the quality of the grapes and the uniqueness of their vineyards. The family run business stands for sensitive vinification, hospitality and pleasure as contributors fo an enhanced quality of life.

WWW.FLEIN.NET/EN

# More ...

Vines over 35 years old At it's best: 2023-2027 Acidity: 10 g/l Residual sugar: 133 g/l Units: 0.74 l

# Nutritions Facts per 100 ml

Energy 222 kJ / 53 kcal
Fat 0.01 g
- of which saturated fatty acids 0 g
Carbohydrate 12.7 g
- of which sugars 12.2 g
Protein 0.01 g
Salt 0.01 g