



## Wines

1 / 2020

Frei.Körper.Kultur is our bid for greater understanding.  
It's a philosophy and approach to winemaking with broad appeal.  
FKK is true to our beliefs, while also delivering straight-forward and easy-drinking everyday wines.  
And yes, it's available in traditional liter bottlings.

No.	Vint.	Name	Winemaking Notes
125	2018	<b>Frei.Körper.Kultur Weiß</b>	Scheurebe, Weißburgunder and Huxelrebe 3 weeks on the skins. Grauburgunder and Ortega, whole cluster fermentation. Native yeast. Matured in fiberglass tanks, with 15 mg/L sulfur added at bottling.
126	2019 from 03/2020	<b>Frei.Körper.Kultur Rosé</b>	Portugieser and Dornfelder are pressed following a few hours maceration and left to rest in fiberglass tanks on the gross lees. Unfiltered with a total of 15 mg/L sulfur added at bottling.
127	2019 from 03/2020	<b>Frei.Körper.Kultur Rot</b>	Merlot, St. Laurent, Portugieser, Blaufränkisch and Spätburgunder. Matured in 4400 liter barrels on the gross lees. Unfiltered, with no sulfur added.

### Varietal typicity, origin and clarity.

No.	Vint.	Name	Winemaking Notes
111	2018	<b>Riesling</b>	Whole cluster pressing, native yeast fermentation. Matured in stückfass barrels. Unfiltered, with no added sulfur.
333	2019 from 05/2020	<b>Müller-Thurgau</b>	50% pressed immediately, 50% spends 5 weeks on the skins. Matured in 1200 liter barrels. Unfiltered, with no added sulfur.
222	2019 from 05/2020	<b>Rosé</b>	Merlot, Spätburgunder, Portugieser and Dornfelder. Produced in 2400 liter barrels. Bottled unfiltered with a total of 15 mg/L added sulfur.
150	2017/18	<b>Rot</b>	Merlot, Spätburgunder, Portugieser and Dornfelder produced in 4500 liter barrels. Bottled unfiltered with zero added sulfur.
022	2018	<b>Spätburgunder</b>	6 weeks extended fermentation on the skins. Bottled unfiltered, with zero added sulfur.

More patience, more time, more character.

No.	Vint.	Name	Winemaking Notes
131	2018	<b>Riesling M</b>	100% Monsheim Riesling. Maceration for 60 hours. Native yeast fermentation and matured in used barrique. Bottled unfiltered, with a total of 10 mg/L sulfur added.
444	2018	<b>Zöld</b>	100% Silvaner. Native yeast. 4-hour maceration. Produced in 1200 liter barrels. Bottled unfiltered with zero added sulfur.
010	2018	<b>Wild Pony</b>	Weißburgunder, Riesling, Silvaner. Native yeast fermented and 6-weeks of skin contact. Matured in old barriques under the flor yeasts ("sous voile").
123	2018	<b>Feminín</b>	4-week maceration for the Chardonnay grapes. Matured in small barrique barrels and bottled unfiltered with no added sulfur.
124	2017/18	<b>Piros</b>	100% Merlot. Native yeast fermentation. 6-week maceration, matured in 600 L barrels.
777	2018	<b>Erdreich</b>	Muskateller (50%) and Scheurebe (50%) separate vinification, skin fermented for four weeks. The wine matures in 1200 liter oak barrels, unfiltered with zero sulfur added at bottling.

Single sites in amphorae to convey the elegance of origin.

No.	Vint.	Name	Winemaking Notes
616	2018 <small>from 05/2020</small>	<b>Parzellás Weißburgunder</b>	100% Weißburgunder native fermentation. 30% skin fermented, matured in Georgian amphorae. Unfiltered, with zero sulfur added at bottling.

Anything but still.

No.	Vint.	Name	Winemaking Notes
001	2018	<b>Sándor Cidre</b>	Produced from multiple apple varieties. Bottle fermented. Disgorged with no sulfur added.
555	2017	<b>Pinot Sekt Brut nature</b>	Weißburgunder and Spätburgunder. 12 months on the gross lees in barrels, one year in the bottle. Zero dosage and no sulfur added.



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