



GVS

Riesling x Sylvaner Schaffhausen AOC Margritli

Country of origin
Switzerland

Grapes
Riesling-Silvaner

Serving temperature
9 - 12°C

Allergen notice
Contains sulphites

Alcohol content
11.50%

Character

Fresh, fruity and light, this lively white wine is pale yellow in colour and has an attractive sweetness on arrival. It has an intense bouquet with aromas of quince, peach, citrus fruit and a hint of pineapple and muscatel. The structure is soft, full and harmonious. On the palate, a touch of mint and a little vanilla in addition to the fruit aromas.

Wine type



Fresh wines



Sweeter wines



Sweeter wines

Producer

GVS Weinkellerei

At the former GVS Weinkellerei, founded in 1934, the Schachenmann wine dynasty in Schaffhausen produces nationally and internationally acclaimed wines from grapes cultivated for them on 160 vineyard estates in the Blauburgunderland. The cooperative inspires wine connoisseurs with traditional wines and innovative ideas. Since 1995, cellar master Michael Fuchs has utilised a variety of technical possibilities in the vinification process in a way that the qualities of the grapes and of the soil upon which they grow can unleash their full potential.

