

2016

Moselland Riesling Kabinett


MOSELLAND^{eG}
WINZERGENOSSENSCHAFT
Die Rieslingexperten.

Variety:	Riesling
Origin:	Mosel The Mosel has a great wine growing tradition of more than 2000 years, brought here by the Romans. It is the home of Riesling and well recognized all over the world.
Vintage Note:	After a mild winter and a cold spring followed by a very humid summer we experienced a beautifully warm late summer and dry autumn with perfect harvesting conditions. 2016 vintage turned out to produce fruit driven, very accessible wines with excellent structure and ripeness.
Winemaking:	Gentle pressing, strict purification of musts, fermentation with selected yeasts under temperature controlled conditions, storage in stainless steel tanks until bottling.
Wine Analysis:	Alc. 8.5 % vol. Residual Sugar 38.0 g/l = 3.8% Acidity 7.5 g/l
Winemakers Tasting Note:	The wine shows a fine, fruity Riesling bouquet with aromas of apple and hints of lemon. It is stimulating on the palate, as well fresh and fruity with the typical crisp Riesling acidity and has a long- lasting finish
Food Matches:	It goes well with spicy chicken dishes, Asian cuisine, but also with fish and seafood. It is nice as an aperitif or can be enjoyed on its own. Serve well chilled.

