

2011

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:	High temperatures in spring enabled a record-breaking early start of the growing season. A moderately warm summer with adequate rainfall was followed by a superb fall with plenty of sunshine. This resulted in ideal ripeness of grapes. 2011 vintage delivers extremely fruity, harmonious and well balanced wines.
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. 9.0 % vol. Residual Sugar 31.5 g/l = 3.2% Acidity 7.0 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.

