

2014 Zeller Schwarze Katz Qualitätswein

Variety:	Blend of Riesling and Müller-Thurgau.
Origin:	Mosel The vineyard „Zeller Schwarze Katz“, which has a size of approx. 1.482 acres, is located around the famous village of Zell and is one of the most well known vineyard sites in Germany. The soil is mainly slate.
Vintage Note:	After a very moderate winter season and early bud break, grapes ripened steadily under normal growing conditions. Due to good harvest management we harvested the large majority of grapes at optimal conditions, sufficient sugar levels and moderate, ripe acidity. Fermentation went very smoothly.
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 33 g/l = 3.3 % Acidity 7.0 g/l
Winemakers Tasting Note:	The wine shows a fine, fruity bouquet. It is very crisp, refreshing and straight forward.
Food Matches:	It goes well with salads, chicken dishes and can of course be enjoyed on its own as an easy drinking summer wine. Serve well chilled.

