

2014
Moselland Riesling Qualitätswein



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 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. 8.8 % vol. Residual Sugar 39.6 g/l = 4.0% Acidity 8.1 g/l
Winemakers Tasting Note:	This Riesling is loaded with a fine fruity Riesling bouquet with aromas of apple and hints of lemon. It is well fresh and fruity with the typical crisp Riesling acidity and has a refreshing finish.
Food Matches:	It goes well with salads, chicken dishes, fish (salmon) and seafood, and can of course be enjoyed on its own. Serve well chilled.

