

2017

ArsVitis Vineyard Scene

Mosel Riesling Qualitätswein

Variety:	Riesling
Origin:	<p>Mosel, Germany</p> <p>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.</p> <p>The soil is characterised by porous slate which has ideal drainage for rain and good heat retaining properties.</p> <p>Due to the northern location the climate is relatively cool. But a long ripening period allows the Riesling grapes to develop fine fruity aromas and to ripen to perfection in the late autumn sunshine.</p>
Vintage Note:	<p>2017 was a demanding year with capricious weather conditions such as severe frost in late April, a too dry late spring and early summer, followed by a historically early harvest and historically low yields. Grapes were harvested at excellent ripeness levels. Wines are intense, fruit driven with very good structure.</p>
Winemaking:	<p>Grapes from selected vineyards have been chosen to produce this Riesling.</p> <p>Gentle pressing, strict purification of musts, fermentation with selected yeasts under temperature controlled conditions, storage in stainless steel tanks until bottling.</p>
Wine Analysis:	<p>Alc. 10.0 % vol.</p> <p>Residual Sugar 37.0 g/l = 3.7 %</p> <p>Acidity 7.5 g/l</p>
Winemakers Tasting Note:	<p>This elegant wine shows typical flavours of a Riesling from the Mosel region: green apple, pear, light citrus aroma and a great bunch of minerals. Perfect balance of fruitiness and crispness.</p>
Food Matches:	<p>Ideal with grilled fish, salads, light Thai-food, chicken and any kind of white-meat-dishes.</p> <p>Serve well chilled</p>

