

2017
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:	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.
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 41.0 g/l = 4.1% Acidity 7.5 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.

