

2018
Moselland Riesling Spätlese

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: 2018 was an exceptionally warm and dry year. Few occasional rain showers end of summer were very welcome. The harvest conditions were simply perfect and grapes were picked at excellent ripeness levels. The wines are charmingly aromatic, fruit driven and very well balanced.

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 48.5 g/l = 4.8%
Acidity 6.2 g/l

Winemakers Tasting Note: Lovely expressive nose: limey, apple and sweet. The palate is expressive with a mineral edge to the sweet honeyed fruit.

Food Matches: It goes well with spicy Asian cuisine, mild cheeses and with sweet desserts. It might also be enjoyed as an aperitif.
Serve well chilled.

