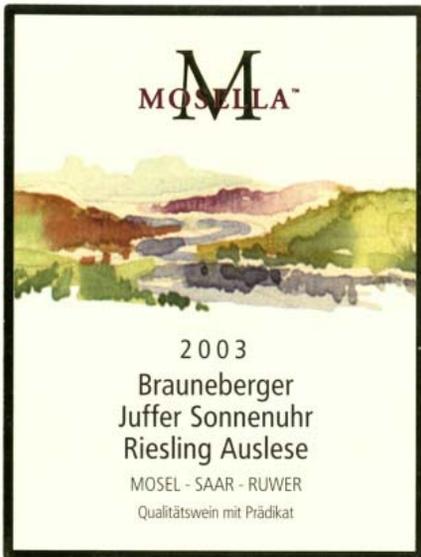


# MOSELLA

## Brauneberger Juffer Sonnenuhr Auslese



**Vintage:** 2003  
**Varietals:** Riesling, 100%  
**Appellation:** Mosel-Saar-Ruwer, Germany

The Mosel-Saar-Ruwer is the fifth largest wine growing region in Germany and second to none when it comes to Riesling. This varietal rules supreme in the Mosel Valley, which boasts a lengthy ripening period and a unique convergence of vine, microclimate and slate soil. The result: characteristic, fragrant wines that carry the slate signature as a badge of honor. The region's unique soil retains heat from the sun during the day and delivers it to the vines at night. The roots of the vines penetrate deep into the ground, reaching for water and minerals. During the ripening period (which often extends as late as November), the Riesling vines collect natural sugar, minerals and vitamins. The skilled MOSELLA winemakers maximize nature's potential and capture its essence in every bottle, upholding the region's stature as producing the best Riesling wines in the world.

**Drink:** Before 2025

**Vinification:** MOSELLA Riesling grapes are hand selected. Wine production is limited to ensure top quality at state of the art facilities in Bernkastel, Germany, the epicenter for the best Riesling wines in the world. Here the musts are fermented with select yeast in stainless steel under temperature controlled conditions. After minimal filtration and storage in stainless steel tanks, the wine is estate bottled within view of the Mosel River and steep vine covered hillsides, completing the sense of place that MOSELLA Rieslings are famous for.

**Analysis:** Alcohol 8.5% ■ Residual sugar 85 g/l, 8.5% ■ Acidity 6.2 g/l  
**Production:** 115 cases  
**Awards:** German Gold Medal Winner, Landwirtschaftskammer Preis; Bronze Medal, 2007 Florida State Fair Wine Competition.

**Tasting Notes:** A tropical fruit infusion highlights floral overtones. This is an opulent wine with a strong structure. Red slate and white quartz overtures and ripe mango essence add to the harmony.

**Food Pairings:** This wine makes an outstanding aperitif. Its delicate sweetness melts the heat from spicy, chili enhanced dishes. To experience the full range of this wine's texture and elegance, savor it on its own, at room temperature.

### CONTACT: Mark Wallraff

mark@mosellawine.com  
info@mosellawine.com  
sales@mosellawine.com

■  
**Orlando, FL, USA**  
**Phone:** 407 260 6611  
**Fax:** 407 260 6612

■  
**Bernkastel, Germany**  
**Phone:** 49 175 852 5999  
**Fax:** 49 653 113 84

■  
**mosellawine.com**

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