

# MOSELLA

## Graacher Himmelreich Spätlese



**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 8.0% ■ Residual sugar 80 g/l, 8.0% ■ Acidity 6.7 g/l  
**Production:** 220 cases  
**Awards:** German Gold Medal Winner, Landwirtschaftskammer Preis; Bronze Medal, 2007 Florida State Fair Wine Competition.

**Tasting Notes:** This delicate wine delights with butterscotch and caramel overtures. Pomegranate and apricot infuse the palate but allow a mild acidity to splash through at just the right moment. The balance doesn't waiver, finishing with a burst of glazed pecans accompanied by a whisper of kumquat.

**Food Pairings:** This wine is an exceptional companion to food. It is perfectly paired with Indian food or Asian dishes. Or bring on the Mexican chilis, which this wine can tame or inflame. It also can hold its own as a liquid dessert. Serve chilled or cool.

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