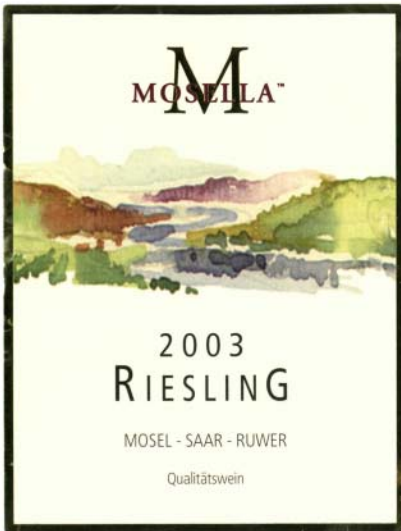


MOSELLA

Riesling Qualitätswein



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 2014

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 10.5% ■ Residual sugar 35 g/l , 3.5% ■ Acidity 5.6 g/l
Production: 750 cases

Tasting Notes: A slate nose gives way to a mildly acidic essence with a hint of ripe mango and papaya. The deliciously complex body will please a range of the senses: A developed mineral essence is infused with juicy fruit from start to finish. A slight diesel nose will delight the connoisseur.

Food Pairings: This wine is a perfect companion with lighter foods. perfectly paired with island fare and can balance out zesty spices. It also can stand on its own as an aperitif, or as a refreshing summer pick me up. Serve chilled or cool. To experience the full range of this wine's texture and elegance, try it at room temperature.

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