

MOSELLA

Bernkasteler Graben Eiswein



Vintage: 2004
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 2045

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 9.0% ■ Residual sugar 185 g/l, 18.5% ■ Acidity 11.2 g/l
Production: 30 cases
Awards: German Gold Medal Winner, Landwirtschaftskammer Preis

Tasting Notes: Nicely balanced, plump wine, dripping with honey, mangos, grapefruit and passion fruit. Ripe fig and macadamia overtures. Slight diesel nose, with slate and other minerals powering through. One of the world's greatest dessert wines.....

Food Pairings: Exceptional companion to dark chocolate, aged cheese or Key Lime Pie. Pair with vanilla ice cream for a decadent dessert.

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