

MOSELLA

Graacher Himmelreich Spätlese



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 2020

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 62 g/l, 6.2% ■ Acidity 7.0 g/l
Production: 180 cases
Awards: German Gold Medal Winner, Landwirtschaftskammer Preis.

Tasting Notes: Delicate yet full of character. This lively wine tastes like candied apple in the mouth. Lime and tangerine add balance. It finishes with a delightful cotton-candy kiss on the palate. Slate and other minerals shine through.

Food Pairings: Perfectly paired with spicy Asian dishes, fried fare or pizza. Goes well with sharp cheeses. Can carry most main courses and is an exceptional accompaniment to light desserts.

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