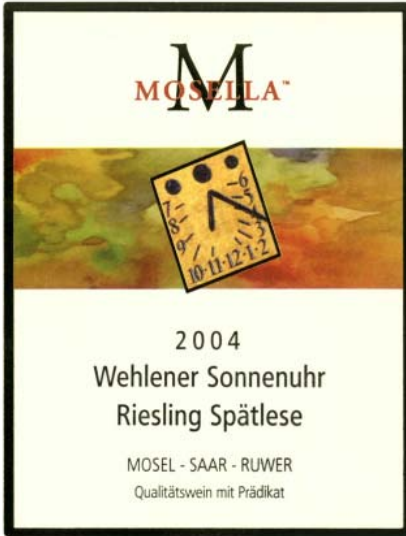


# MOSELLA

## Wehlener Sonnenuhr 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 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 7.5% ■ Residual sugar 74 g/l, 7.4% ■ Acidity 7.5 g/l  
**Production:** 120 cases  
**Awards:** German Gold Medal Winner, Landwirtschaftskammer Preis; Silver Medal, 2007 Florida State Fair Wine Competition.

**Tasting Notes:** Buttery and fruity, delicate and robust. As aromatic as an orchard in springtime. Juicy pear notes mingle with apple, quince and hints of honeysuckle. An essence of lemongrass adds balance. Mineral notes power through on the finish.

**Food Pairings:** This wine is an exceptional companion to spicy Asian dishes, hot Mexican sides or fried appetizers. Try it alone as an aperitif.

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