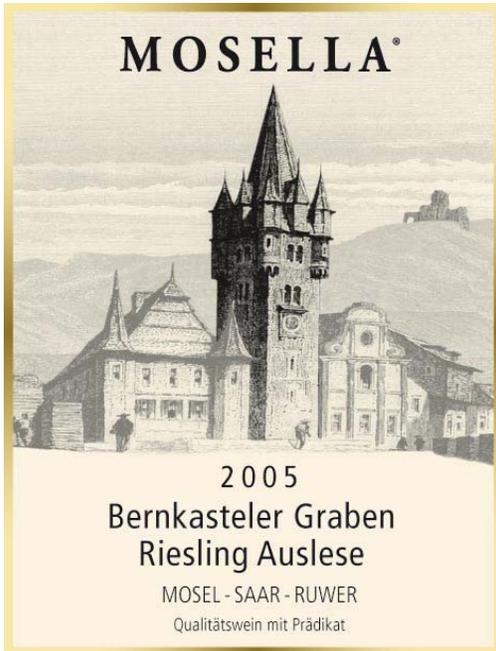


# MOSELLA

## Bernkasteler Graben Auslese



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**Vintage:** 2005  
**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 2030

**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 8.5% ■ Residual sugar 84 g/l, 8.4% ■ Acidity 6.7 g/l  
**Production:** 120 cases  
**Awards:** German Gold Medal Winner, Landwirtschaftskammer Preis; Gold Medal, 2007 Florida State Fair Wine Competition.

**Tasting Notes:** Nicely balanced, plump wine, oozing with the taste of honey, mangos, grapefruit and passion fruit, sweet, smooth and crisp. Citrus balances out the finish. Slight diesel nose, with raisin overtures. Slate and other minerals power through.

**Food Pairings:** Exceptional companion to dark chocolate, aged cheese or chili poppers. Top off vanilla ice cream.