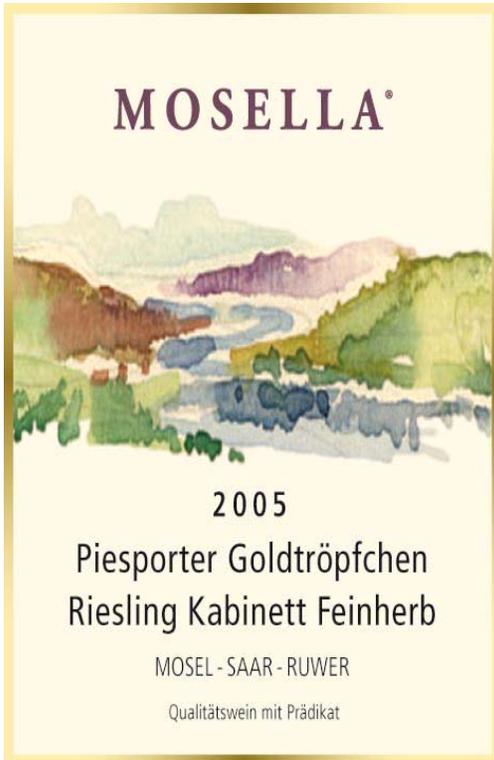


# MOSELLA

## Piesporter Goldtröpfchen Kabinett Feinherb



**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 2015

**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 11.5% ▪ Residual sugar 23 g/l, 2.3% ▪ Acidity 7 g/l  
**Production:** 230 cases  
**Awards:** German Gold Medal Winner, Landwirtschaftskammer Preis

**Tasting Notes:** Light, lively and bracing. Excellently balanced: Off-dry on the palate; comes through with big orchard fruit on the finish. Hints of lime and grapefruit, giving way to quince and pear. Strong structure and mineral notes.

**Food Pairings:** This wine is an exceptional companion to most dishes. Sweet and spicy matches perfectly, as do smoked trout and lox. Magnificent companion to fruit and aged cheeses. Also can balance out sweeter desserts. Serve chilled or cool.

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