

MOSELLA

Piesporter Goldtröpfchen Kabinett

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.

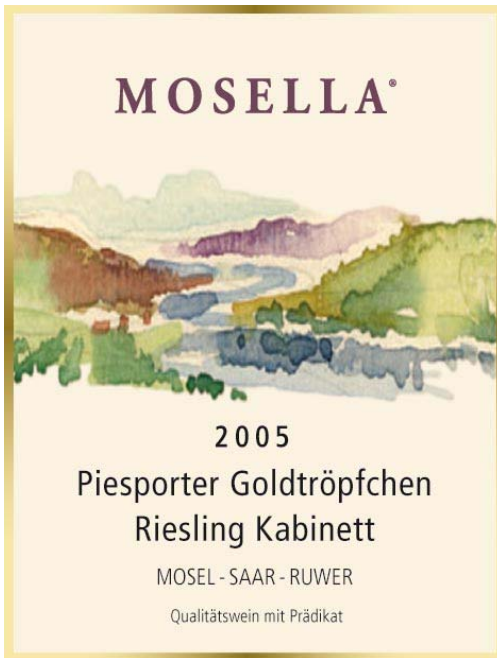
Drink: Before 2018

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 10.5% ■ Residual sugar 40 g/l, 4.0% ■ Acidity 7 g/l
Production: 230 cases
Awards: German Silver Medal Winner, Landwirtschaftskammer Preis; Bronze Medal, 2007 Florida State Fair Wine Competition.

Tasting Notes: A whiff of apple pie with a touch of quince gives way to an essence of pears, pineapple and tropical fruit in this exquisitely balanced wine. Mild acidity brings an invigorating finish to the fruity lightness of this wine's being. Slate and mineral overtures add structure.

Food Pairings: This wine is an exceptional companion to food. It is perfectly paired with seafood dishes, fried or grilled. It balances out spicy ethnic cuisine, such as salsa and chili-infused sauces. It can also stand on its own as an aperitif. Serve chilled or cool.



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