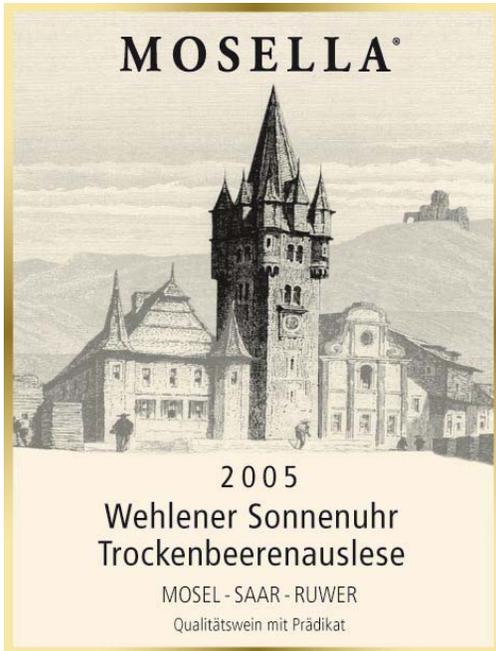


MOSELLA

Wehlener Sonnenuhr Trockenbeerenauslese



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 2035

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 9.5% ■ Residual sugar 181 g/l, 18.1% ■ Acidity 8 g/l
Production: 30 cases
Awards: German Gold Medal Winner, Landwirtschaftskammer Preis; Silver Medal, 2007 Florida State Fair Wine Competition.

Tasting Notes: A rich, supple wine, nectar to the taste buds. Apricot and peach meld with a hint of ripe fig and mango and just the right touch of acidity to complete the graceful equation.

Food Pairings: Surprise the senses by pairing it with coconut shrimp. But overjoy the senses by pairing it with chocolate fondue or Key lime pie. To experience the full range of this wine's texture and elegance, try it at room temperature with an espresso chaser.

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