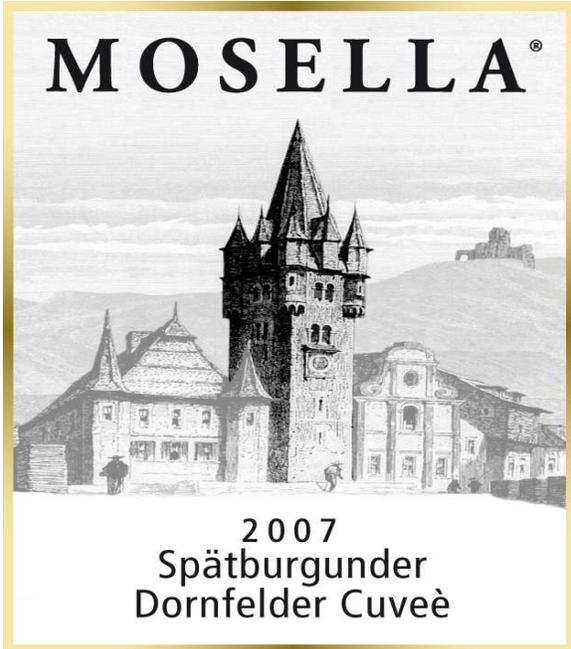


MOSELLA

Spätburgunder Dornfelder Cuvée



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Vintage: 2007
Varietal: Spätburgunder (Pinot Noir), 70%; Dornfelder, 30%
Appellation: Mosel River, Germany

The Mosel River is the fifth largest wine growing region in Germany; MOSELLA's eastward-facing, gently sloping vineyards provide its vines long sun exposure without afternoon heat. Well-drained soils assist the ripening process, and the legendary Mosel slate helps the wines deliver a pronounced sense of terroir. Over the years, the skilled MOSELLA winemakers have perfected their methods in order to maximize nature's potential; their improved viticultural and vinification techniques have resulted in a complex wine of lasting impression and structure. They capture its essence in every bottle.

Drink: Before 2020

Vinification: MOSELLA Spätburgunder and Dornfelder grapes are hand selected. Wine production is limited to ensure top quality at state of the art facilities in Bernkastel, Germany. Here the musts are fermented with select yeast under temperature controlled conditions. After 11 months in French oak barrels, the wine is estate bottled and aged for 1 year before being presented. The winemaking takes place within view of the Mosel River and steep vine covered hillsides completing the sense of place that MOSELLA wines are famous for.

Analysis: Alcohol 12.5% ▪ Residual Sugar 5g/l, 0.5% ▪ Acidity 5g/l
Production: 70 cases
Awards: German Silver Medal, Landwirtschaftskammer Preis

Tasting Notes: Full, rich nose of lavender, wild berries, spice, mocha, leather and a subtle hint of slate. The Spätburgunder's silkiness is bolstered by the Dornfelder's muscular backbone. The combination is a memorable adventure of texture and body.

Food Pairings: This wine enhances a variety of foods. Pair with grilled steak, salmon, braised lamb, pheasant and other game; also roasted pork or grilled chicken. Excellent companion with soft cheeses, such as brie or Camembert.