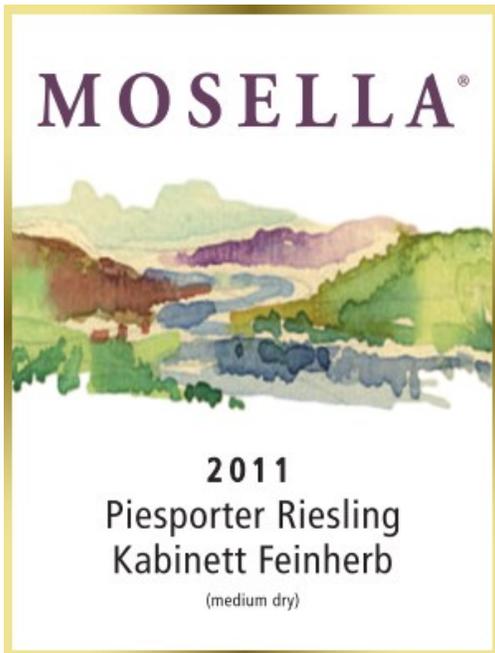


MOSELLA

Piesporter Riesling Kabinett Feinherb

Vintage: 2011
Varietal: Riesling, 100%
Appellation: Mosel River, Germany



The Mosel River 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 2025

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 25g/l, 2.5% ■ Acidity 6.2 g/l
Production: 700 cases
Awards: German Gold Medal, Landwirtschaftskammer Preis

Tasting Notes: Medium-dry, delicate yet energetic. Well-balanced with just the right touch of acidity. Nectar and pear power through a bouquet of slate, orchard fruit and blossoms, along with a hint of key lime and pink grapefruit. Long on structure.

Food Pairings: This wine is exceptional with appetizers or on its own. Pairs well with sweet and spicy Asian dishes, hot Mexican fare or sushi. Magnificent companion to fruit and aged cheeses. Also an excellent balance to indulgent desserts, such as creme brulee or tiramisu. Serve chilled or cool.

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