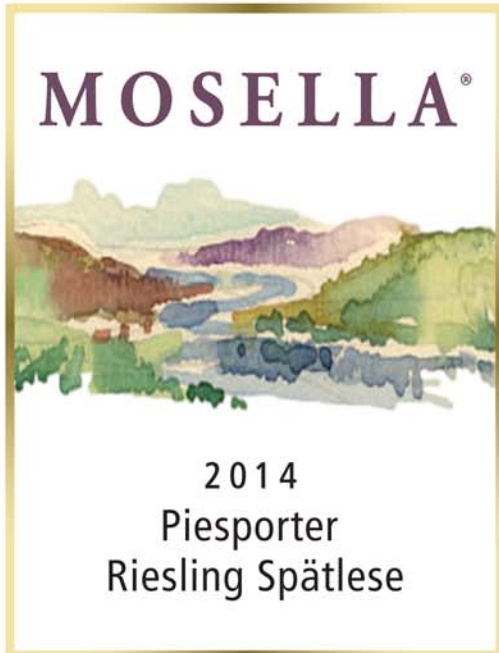


MOSELLA

Piesporter Riesling Spätlese



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Vintage: 2014
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 2030

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% ▪ Residual Sugar 57g/l, 5.7% ▪ Acidity 6.5%

Production: 206 cases

Awards: German Gold Medal, Landwirtschaftskammer Preis

Tasting Notes: This lovely late harvest wine is crisp and fruity. Juicy pear and apple mingle with hints of papaya and mango. An essence of lemongrass adds balance. Slate and mineral notes power through on the finish.

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.