Riesling NV

WINE DESCRIPTION
The thin slate stones of our vineyards in the Mosel River Valley are a critical factor in crafting a Riesling of exquisite balance. So precious are these stones that those which slip into the river are carefully carried back up the treacherously steep vineyard slopes and returned to place.

ABOUT THE VINEYARD
The Mosel has a great wine growing tradition of more than 2000 years, brought here by the Romans. It is the home of Riesling and recognized all over the world. The soil with its thin slate stones is a critical factor. Reflecting and retaining heat, the slate is essential to ripening grapes in this cool climate.

WINE PRODUCTION
Healthy grapes, gentle pressing, strict purification of musts, fermentation with selected yeasts under temperature controlled conditions, storage in stainless steel tanks until bottling.

TASTING NOTES
Grapes from the Lower Mosel provide mineral notes, grapes from the Middle Mosel create a hint of spiciness and grapes from the Upper Mosel supply fresh, peach flavors. The result is a clean, fresh flavour and a perfectly balanced taste profile that is delicious with food and perfect to share with friends.

FOOD PAIRING
Riesling is the most versatile white wine for food matching. This Riesling serves across a wide range of food companions, e.g. Mexican, Indian and Chinese dishes, Thai cuisine, similarly hot and spicy foods. But also perfect with sushi, fish, poultry and pork or simply on its own.

VINEYARD & PRODUCTION INFO
- Vineyard name: Mosel, Germany
- Vineyard size: 130 acres
- Soil composition: Slate
- Training method: Vertical trellis system
- Elevation: 300-800 feet
- Vines/acre: 3,300
- Yield/acre: 4.8 tons
- Exposure: Southern/Southwestern
- Year vineyard planted: 1980
- Harvest time: October
- First vintage of this wine: 2005
- Bottles produced of this wine: 830,000

WINEMAKING & AGING
- Varietal composition: 100% Riesling
- Time on its skins: 4 hours
- Fermentation container: Stainless steel
- Length of alcoholic fermentation: 18-24 days
- Fermentation temperature: 61-64 °F
- Maceration technique: Racking and Sur-Lie Aging
- Malolactic fermentation: No
- Fining agent: Gelatine
- Type of aging container: Stainless steel tanks
- Size of aging container: 59,000 l
- Length of aging before bottling: 4 months

ANALYTICAL DATA
- Alcohol: 10.9 %
- pH level: 3.1
- Residual sugar: 23.0 g/L
- Acidity: 7.4 g/L
<table>
<thead>
<tr>
<th>Parameter</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dry extract</td>
<td>20.5 g/L</td>
</tr>
<tr>
<td>Total SO2</td>
<td>140.0 mg/L</td>
</tr>
</tbody>
</table>