

# CLEAN SLATE



## PRODUCER PROFILE

Estate owned by: Moselland  
Winemaker: Peter Meurer  
Region: Mosel  
Country: Germany

## Riesling 2017

### 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

Transparent pale golden color. Clean nose with pleasant aromas of fresh green apple, citrus and grapefruit. The palate is crisp with flavors of juicy apple and hints of peaches. Crisp, fresh and fruity with a fanciful play of fruitiness and lively acidity, combined with an intense characteristic minerality. Flavorful finish.

### 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
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:	11.0 %
Residual sugar:	23.0 g/L
Acidity:	7.5 g/L



