

H A V E M E Y E R

2016 RIESLING TROCKEN QUALITÄTSWEINMOSEL **STEEP SLOPE**

Variety: Riesling

Origin: Mosel
The breathtaking Steep Slope vineyards along the Mosel river produce extraordinary Riesling wines. The typical slate soils store the sun's heat during day time to give it back to the vines at night. This is what sets the region apart from all others. Only carefully selected grapes from steep slope vineyards are used for this wine.

Vintage Note: After a mild winter and a cold spring followed by a very humid summer we experienced a beautifully warm late summer and dry autumn with perfect harvesting conditions. 2016 vintage turned out to produce fruit driven, very accessible wines with excellent structure and ripeness.

Winemaking: Gentle pressing, strict purification of musts, fermentation with selected yeasts under temperature controlled conditions, storage in stainless steel tanks until bottling.

Wine Analysis: Alc. 12.0 % vol.
Residual Sugar 7.0 g/l
Acidity 7.0 g/l

Winemakers Tasting Note: This is an elegant wine with fine mineral notes. It has a perfect balance of fruitiness and crispness with a long lasting finish.

Food Matches: It ideally pairs with Asian dishes, fish, starters, white meats and can of course be enjoyed on its own as an aperitif.
Serve well chilled.

