

# H A V E M E Y E R

## PIESPORTER MICHELSBERG QUALITÄTSWEIN MOSEL

**Variety:** Blend of Riesling and Müller-Thurgau.

**Origin:** Piesporter Michelsberg, Mosel  
The vineyard site Piesporter Michelsberg is very well known all over the world. Its size is about 3.500 acres.  
This wine is growing on the Mosel typical slate-soil which provides a unique benefit: It stores the heat of the sun during day time and gives it back to the vines at night and hence stimulate the growth in a natural way.

**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. 9.0 % vol.  
Residual Sugar 32 g/l  
Acidity 6.5 g/l

### Winemakers

**Tasting Note:** This wine has a straw yellow colour. The bouquet is fine and fruity with a citrus and apple nose. On the palate it is refreshing, straight forward, balanced by crisp acidity.

**Food Matches:** Delicious with salads, chicken dishes and Asian cuisine and ideal on its own as an aperitif. Serve well chilled.

