

H A V E M E Y E R

PIESPORTER MICHELSBERG RIESLING AUSLESE MOSEL

Variety: Riesling

Origin: The vineyard Piesporter Michelsberg is located around the famous village of Piesport and is one of the most well known vineyard sites in the Mosel region. Its size is about 3.500 acres. This wine is growing on the Mosel typical slate-soil, which is soft, light and stony, ensuring good water supply and is especially apt at absorbing the sunshine reflected by the Mosel River upon the steep south facing slopes. This helps to produce an optimal climate for Riesling grapes, giving Piesporter wine a great finesse, a plethora of aromas, and a crisp & exotic finish.

Winemaking: Grown on slate soil, the grapes for this wine were carefully pressed and cool fermented in stainless steel tanks at controlled temperatures. This conserves fruit flavours and brings out the refreshing clarity and elegance of light Mosel Riesling.

Wine Analysis: Alc. 8.5 % vol.
Residual Sugar 55 g/l
Acidity 7.5 g/l

Winemakers

Tasting Note: Ripe apricots, pineapples and honey overtones create a full-bodied and richly flavored wine with balanced acidity and long-lingering finish

Food Matches: Enjoy alone or enhance with a sweet treat. Serve well chilled.

