

# H A V E M E Y E R

## PIESPORTER MICHELBERG RIESLING KABINETT MOSEL

**Variety:** Riesling

**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 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.  
The Mosel is the fifth largest and the oldest wine-growing region of Germany. More than 2000 years ago the Romans introduced viticulture here on a large scale. The Mosel is a traditional Riesling region and has gained international reputation with its high-quality Riesling wines.

**Winemaking:** This wine has conserved the typical fruitiness of Riesling grapes because of gentle pressing, strict purification of musts, fermentation with selected yeasts under temperature controlled conditions and storage in stainless steel.

**Wine Analysis:** Alc. 8.5 % vol.  
Residual Sugar 33 g/l  
Acidity 7.0 g/l

### Winemakers

**Tasting Note:** Light golden in colour. A fragrant, crisp wine with typical fruity Riesling flavours of apple and lemon. This wine shows hints of minerality paired with a refreshing acidity. The elegant and well balanced style with just 8.5 percent alcohol by volume makes this wine easy to enjoy.

**Food Matches:** It goes very well with appetizers, salads, seafood, Asian food, white meats and light pastas. Very refreshing as an aperitif or for relaxed social sipping. Serve well chilled.

