

H A V E M E Y E R

RIESLING QUALITÄTSWEIN MOSEL

Variety: Riesling

Origin: Mosel.
The fresh, balanced taste of this Riesling is achieved by carefully selecting grapes from vineyards throughout the Mosel. The slopes of the Mosel give the wine its minerality and a hint of spice to complement the characteristic fresh peach flavours.

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. 10.0 % vol.
Residual Sugar 30 g/l
Acidity 7.5 g/l

Winemakers

Tasting Note: The wine shows a fine, fruity and fresh Riesling bouquet; the taste is as well fresh and fruity with a nice hint of sweetness with the typical crisp Riesling acidity.

Food Matches: It goes well with crossover cuisine, seafood, spicy dishes and can of course be enjoyed on its own. Serve well chilled.

