

2005 Mosel Riesling – Noble Sweet

This noble-sweet Mosel Riesling Auslese (select picking) is from the steep hills where the geology gives this part of the Mosel a structure and soil of pure slate, which is both highly porous and efficient reflector of heat, this offers the grapes the most of every ray of sun. This select picking (Auslese) brings you the fullness of a late harvest wine. The noble-sweet with an apple finish makes the wine refreshing and delight to enjoy. It is clean, light bodied, with a lively, fruity acidity. Mosel wines are typical for their fantastic balance between acidity, alcohol, fruit and sweetness. The unique acidity and light carbonation from the Mosel soil, deliver natural calcium with high level of minerals. Minerals are good for you. It is incredibly enjoyable as stand-alone. Perfect for spicy dishes from different cuisines around the world, i.e. Mexico, Asia, Thai, India, and Middle East, etc. Serve chilled, but not too cold, every degree changes the taste.

Acidity: 8,1 g/l
Öchsle Grad: Brix: 1.12
Residual sugar: 175,7 g/l





Alcohol: 6,64 % Vol.