

**KING FROSCH**

**2005 Mosel – Semi-Dry**

This Mosel Riesling is richly fragrant, clean, light-bodied with a lively, fruity acidity. Mosel wines are typical for their fantastic balance between acidity, fruit and sweetness. The unique acidity and light carbonation from the Mosel soil, mostly slate vineyards with natural calcium offer high level of minerals. The taste includes citrus and hint of green apple. It is lightly fragrant, racy, piquant, elegantly fruity and delicate. Outstanding to serve by itself or with seafood, salads, and light lunches. It is incredibly refreshing and the perfect entertainer. 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: 7.5 g/l  
Öchsle Grad: 92 Brix: 21.33  
Residual sugar: 52,8 g/l  
Alcohol: 12 % Vol

