



BISCHÖFLICHE WEINGÜTER TRIER

AYLER KUPP RIESLING SPÄTLESE

Origin	Mosel
Article No.	27462
UPC-Code	Bottle 00 7524 27462 7 Box 00 7524 27465 8
Analysis	Alcohol: 8 % vol. Residual Sugar: 7,3 g/l Total Acidity: 7,6 g/l
Vineyard	This renowned vineyard site characterized by blue Devon slate produces full flavoured aromatic Riesling wines. These wines from the Ayler Kupp impress even in moderate years.
Winemaking	The grapes are carefully picked and selected, they are fermented in 1000 L oak Fuder and stainless steel tanks, both are blended later to add complexity. The wine rests for a few months on its fine lees before bottling.
Tasting Profile	This Riesling is characterized by an opulent basket of fruit aromas, hints of firestone and cassis paired with lingering minerality.
Food Pairing	Roastbeef, lobster, warm apricot tarte.

