



## BISCHÖFLICHE WEINGÜTER TRIER

### DOM RIESLING SPÄTLESE

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|                 |   |                 |  |
|-----------------|---|-----------------|--|
| Origin          | Mosel   |                 |  |
| Article No.     | 49462   |                 |  |
| UPC-Code        | Bottle  | 00 7524 49462 9 |  |
|                 | Box   | 00 7524 49465 0 |  |
| Analysis        | Alcohol:  | 9,2 % vol.      |  |
|                 | Residual Sugar:   | 58,4 g/l        |  |
|                 | Total Acidity:  | 6,5 g/l         |  |
| Vineyard        | This Riesling originates from steep slaty soils at Mosel, Saar and Ruwer.   |                 |  |
| 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 fruity DOM Riesling Spätlese entices with its typical ripe Mosel opulence and fine mineral acidity.  |                 |  |
| Food Pairing    | Seafood, grilled fish, spicy Indian and Thai dishes, Liver patés, apple crumble.  |                 |  |

