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## DOM RIESLING OFF-DRY

Origin	Mosel	
Article No.	49232	
UPC-Code	Bottle00 7524 49232 8Box00 7524 49235 9	
Analysis	Alcohol: Residual Sugar: Total Acidity:	11,5 % vol. 19,5 g/l 6,9 g/l
Vineyard	This Riesling Cuvée 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	Beautiful balance of fruit and refreshing acidity, lingering aftertaste that makes it easy to empty the bottle.	
Food Pairing	Grilled or smoked fish, Pasta dishes with fresh herbs and spices, asparagus with sauce hollandaise, porc and chicken dishes.	



