



BISCHÖFLICHE WEINGÜTER  
TRIER

## PIESPORTER GOLDTRÖPFCHEN RIESLING KABINETT

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<b>Origin</b>	Mosel
<b>Article No.</b>	50362
<b>UPC-Code</b>	<b>Bottle</b> 00 7524 50362 8 <b>Box</b> 00 7524 50365 9
<b>Analysis</b>	<b>Alcohol:</b> 9,1 % vol. <b>Residual Sugar:</b> 62,4 g/l <b>Total Acidity:</b> 7 g/l
<b>Vineyard</b>	The wine village of Piesport is ideally located in a steep amphitheatre opening to the south. The aromatic slightly sweeter Riesling wines that grow on deep brown slate soil have an animated acidity and are great for cellaring.
<b>Winemaking</b>	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.
<b>Tasting Profile</b>	Baroque impression of fruit, but extremely lively and playful due to a mineral body and a vibrant acidity.
<b>Food Pairing</b>	Turkey salads, Thai and Indian Curry, seafood, Italian antipasti or just as apéritif.

