



BISCHÖFLICHE WEINGÜTER TRIER

SCHARZHOFBERGER RIESLING KABINETT

Origin	Mosel
Article No.	42362
UPC-Code	Bottle 00 7524 42362 9 Box 00 7524 42365 0
Analysis	Alcohol: 9 % vol. Residual Sugar: 65,9 g/l Total Acidity: 7,1 g/l
Vineyard	This is by far the most famous and internationally renowned vineyard site on the Mosel combining elegance and a vast spectrum of aromas. On mostly south facing slopes grapes ripen from light Kabinett wines to Trockenbeerenauslese quality on heavily weathered grey slate.
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	In every dimension this Kabinett is fascinating. It presents itself with aromas of tangerine, lime, honey, white blossom and a dense yet playful structure and mouth feel.
Food Pairing	Foie gras, creamy soups, Indian Curry, turkey.

