



## BISCHÖFLICHE WEINGÜTER TRIER

### SCHARZHOFBERGER RIESLING SPÄTLESE

Origin	Mosel
Article No.	42462
UPC-Code	Bottle 00 7524 42462 6 Box 00 7524 42465 7
Analysis	Alcohol: 8,5 % vol. Residual Sugar: 75,2 g/l Total Acidity: 6,8 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	This Spätlese is made for decades. Of course it can be enjoyed now: a basket of ripe and complex fruit aromas, lingering and refreshing on the palate and a never-ending aftertaste.
Food Pairing	Roasted porc, foie gras, spicy Asian dishes, blue cheeses, apple crumble with white chocolate mousse.

