

CLEAN SLATE



Riesling 2012

WINE DESCRIPTION

The fresh, balanced taste of clean slate is achieved by carefully selecting grapes from vineyards throughout the Mosel. The steep blue slate slopes of the Lower Mosel give the wine its minerality while the Middle Mosel provides a hint of spice to complement the characteristic fresh peach flavors of the Upper Mosel.

TASTING NOTES

Ripe peach flavors balance ripe acidity, hints of lime and characteristic mineral notes.

FOOD PAIRING

Pairs beautifully with spicy cuisines, Asian, Tex-Mex, Indian, White fish, and Sushi.

VINEYARD & PRODUCTION INFO

Vineyard name:	Mosel, Germany
Vineyard size:	6,200 acres
Soil composition:	Slate
Training method:	Vertical trellis system
Elevation:	300-1,500 feet
Vines/ acre:	3,300
Yield/ acre:	3,237 l/ acre tons
Exposure:	Southern/ Southwestern
Year vineyard planted:	1980
Harvest time:	October
First vintage of this wine:	2005
Bottles produced of this wine:	515,000

WINEMAKING & AGING

Varietal composition:	100% Riesling
Fermentation container:	Stainless steel
Fermentation temperature:	61-64 °F
Type of aging container:	Stainless steel tanks
Size of aging container:	59,000 l
Age of aging container:	15 years
Length of aging before bottling:	4 months

ANALYTICAL DATA

Alcohol:	10.5 %
pH level:	2.5
Residual sugar:	22.0 g/L
Acidity:	7.4 g/L

PRODUCER PROFILE

Estate owned by: Moselland
Winemaker: Manuel Brixius
Region: Mosel
Country: Germany

