



## Piesporter Michelsberg Spätlese

**Grapes:** 100% Riesling

**Appellation:** Mosel, Germany

**Notes:** Wines from the Mosel Valley are very characteristic in their style, with generally low alcohol, fine acidity and natural sweetness to balance. This wine is typical of such a style, but is made in a modern way to appeal to today's discerning wine drinker.

Particularly ripe grapes with a high sugar content were harvested by hand at the end of October. Spätlese means "late harvest" and these grapes are picked after the normal harvest is finished. This is a modern Spätlese not fermented in the wooden casks traditionally used in the Mosel valley but in stainless steel to retain all the fruity flavors.

Aromas of ripe exotic fruits and peaches. The natural sweetness in the wine is balanced by the grape acidity to give a very fresh feel to the wine.

**Food Pairing:** An excellent accompaniment to a range of fruity desserts, creamy cheeses or just as an aperitif.

**Serving:** Serve 46-50°F

**Alcohol by Volume:** 7.5%

**Residual Sugar:** 48.8 g/l

**Total Acidity:** 6.0 g/l

**Formats:** 750ml/12 bottles

**Wine-Makers:** Philipp Closheim and Christian Hirsch

