

MOSELLAND

\$22.85

* Suggested retail price



	Product code	14213904
\$	Licensee price	\$19.84
110	Format	6x750ml
	Listing type	SAQ Specialty by lot
Ľö	Status	Available
•	Type of product	Still wine
	Country	Germany
Ø	Regulated designation	Q.b.A.
9	Region	Mosel
•	Appellation	Moselle
O	Classification	Trocken
100	Varietal(s)	Riesling 100 %
3	Colour	White
4	Sugar	Semi-dry
剧	Sugar content	5
T	Closure type	Metal screw cap
•	À boire	To drink or to keep 5 years according



At Moselland quality begins right in the vineyard. Our wine-growers are experts in vineyard management, from planting to harvesting, thus they produce grapes of the highest quality which are delivered to our pressing and collection stations right next to the vineyards. Here our highly-qualified staff take over the vinification process using the most up-to-date equipment.

to the vintage.

TASTING NOTES

Aromas of citrus, grapefruit and apple with a minerally touch. Zesty and well balanced with seamless crispness this wine has an elegant structure. It finishes dry with mouthwatering length.

Enjoy with white fish, seafood and light dishes. Serve well chilled.

PRODUCTION NOTES

Grapes were visually inspected on perfect healthyness prior to pressing. After gentle pressing musts were spontaniously fermented in small, temperature controlled stainless steel tanks without use of cultivated yeasts until mid April 2019. After a 3-months sur-lie storage the individual lots were filtered and blended shortly before bottling, which took place July 01, 2019, followed by another 2-months-storage in bottles before release.





