

2007
RIESLING
QUALITATSWEIN

MOSEL

BLEND
100% Riesling

BOTTLING
pH: 3.09
TA: 6.6 g/L
Alc: 9.5%
RS: 3.3%

APPELLATION
Mosel

CASES
465

BOTTLING DATE
8/14/08 - 8/15/08

VERTIKAL



TASTING NOTES

Off-Dry-Slightly Sweet. 2.5 on on 1-6 scale.

Aromatic with hints of green apple, Bartlett pear, slightly off-dry, crisp, clean finish.

SWEETNESS SCALE

- | | |
|------------|-------------------------|
| 1 Dry | 4 Medium-sweet |
| 2 Off-Dry | 5 Sweet |
| 3 Slightly | 6 Fully sweet (dessert) |

WINEMAKING

Gentle pressing, strict purification of musts, fermentation with selected yeasts under temperature controlled conditions, storage in stainless steel tanks until bottling.

VINTAGE NOTES

Due to the earliest blooming in history and a perfect summer, grapes were harvested at ideal ripeness level. The quality of the 2007 vintage is considered to be outstanding.