

2007
**RIESLING
SPATLESE**

MOSEL

BLEND
100% Riesling

BOTTLING
pH: 3.11
TA: 7.0 g/L
Alc: 8.5%
RS: 4.3%

APPELLATION
Mosel

CASES
1542

BOTTLING DATE
8/14/08

VERTIKAL



TASTING NOTES

Slightly Sweet. 3.5 on 1-6 scale
Delicate peach aroma with mineral undertones. Juicy, ripe plum. Fruit forward and easy-drinking with a fruity 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.