



RUDOLF MÜLLER Riesling Spätlese

Shipper:	Rudolf Müller GmbH
Category:	Spätlese
Grape Variety:	Riesling
Colour:	white
Country of Origin:	Germany
Region:	Mosel
Alcohol:	8.5 % Vol.
Residual Sugar:	654.1 g/L
Acidity:	7.0 g/L
Serving Temperature:	6 - 8° C.
Food Affinity:	Spätlese is an ideal dinner Riesling and also can be enjoyed with riper, aged cheeses and spicy cuisine.
Tasting Notes:	Rudolf Müller Riesling Spätlese is made from late- harvested Riesling grapes in the Mosel Valley of Germany. These grapes must hang straight into late autumn and ripen to the point of producing a rich, full-bodied white wine loaded with pear, peach, citrus and apricot flavors that are supported by floral and mineral complexities. As the fruit ripens to Spätlese quality, the grape leaves turn a yellowish green, as depicted on the front label.





Art.-No.:

119629

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Technical Details:

Volume (ltr.)	Bottle:			
	Height (mm)	Diameter (mm)	Type	Colour
0,75	327,5	76,2	Flute Bottle	dark green

Bottle Weight (kgs)	Bottle mouth	Closure	EAN-Code Bottle
1,23	Long Cap	Long Cap	012231117532

Logistic Details:

Case	Length (mm)	Width (mm)	Height (mm)	Bottles per Case:	EAN-Code Case
	317	241	340		
Weight (kgs)	14,8				

Typ of Pallet:	Width (mm)	Length (mm)	Height (mm)	Number of cases per layer	Number of layers per pallet	Number of cases per pallet
IPPC-Palette	800	14	1860	14	5	70
Weight (kgs)	1057					