

FRITZ ZIMMER

Anne Eifel-Sohn

Anne Eifel-Sohn Winemaker

This Riesling celebrates diversity. The wine is made from a mosaic of vineyard sites that dot Germany's Mosel Valley. Riesling is produced in a broad range of styles—from dry to sweet—pairing with an abundance of foods and occasions. With this wine, we also want to celebrate the diversity of the people who enjoy it.

RIESLING AUSLESE



LOCATION

Mosel, Germany



ALCOHOL: 8.0%
RES. SUGARS: 77 G/L
ACIDITY: 7.5 G/L G/L



VARIETAL

100% Riesling Auslese

The Auslese is made from very ripe, hand selected Riesling grapes grown in the middle Mosel Valley of Germany. The grapes are harvested in November when the leaves have already turned deep yellow color.



TASTING NOTES

It's a wine with rich and full aromas and flavors of honey, almonds, apricots, peaches, lime and mango.



FOOD AFFINITY

It is a perfect match for spicy cuisine, fruits, aged cheeses and desserts with dairy, citrus or nuts. It is best served chilled (50-54°F).

SWEET



DRY



UPC: 0 89832 92015 1
12pk / 750ml

