

# 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 KABINETT



LOCATION

**Mosel, Germany**



VARIETAL

**100% Riesling Kabinett**



VINES & VITICULTURE

Grapes are picked by hand in mid-October and de-stemmed before undergoing 12 hours of maceration on the skins. The juice is fermented with native yeasts for eight weeks in stainless steel tanks, it is aged sur lie for richness and character.



**ALCOHOL: 8.5%**  
**RES. SUGARS: 48 G/L**  
**ACIDITY: 7.1 G/L G/L**



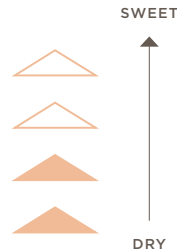
TASTING NOTES

Light gold in color. On the nose, exotic, intense fragrance recalling ripe apricot, citrus fruit, and petrol. Elegantly structured on the palate, with pronounced stone fruit and mineral character.



FOOD AFFINITY

A delicious match with chicken, seafood and Asian cuisine.



UPC: 0 89832 50010 0  
12pk / 750ml

