

FRITZ ZIMMER

Anne Eifel-Sohn

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Produced from Riesling grapes grown in the vineyards rising above the small village of *Piesport*, which is located on the north bank of the Mosel river. The slate-laden soils ensure that available precipitation reaches the root system of the vines, while providing minerals, as well as warmth gathered and stored from the sun. The vines also benefit from the unique micro-climate created by the geographical amphitheater formed by the combination of steep vineyards and the bend in the river. The northerly latitude of the Mosel region allows for up to 15 hours of sunlight daily during the growing season, which increases ripeness levels of the grapes. The grapes are typically harvested beginning in late September or early October.

RIESLING SPÄTLESE PIESPORTER GOLDTRÖPFCHEN SINGLE VINEYARD



LOCATION

Mosel, Germany



VARIETAL

100% Piesporter Goldtröpfchen Riesling Spätlese After crushing, the grape must is pre-clarified and then fermented using assorted, natural and cultured yeasts, which help enhance the fruit component and add complexity. The wines are "cool" fermented at approximately 15°C (56-60°F) to retain the freshness and vigor of the Riesling grape and enhances the natural fruitiness of the wine. Once fermentation is complete, the raked wine is allowed to remain on the lees for a prescribed amount of time to gain additional structure and complexity.



VINES & VITICULTURE



ALCOHOL: 8.5%
RES. SUGARS: 69 G/L
ACIDITY: 7.3 G/L G/L



TASTING NOTES

The wine exudes nice tropical flavors and aromas of pineapple, mango and citrus.



FOOD AFFINITY

This elegant Spätlese is a perfect match with spicier Indian and Asian dishes, but also can be enjoyed with riper, aged cheeses. It is best served chilled (50-54°F).

SWEET



DRY



UPC: 0 89832 50030 8
12pk / 750ml

