



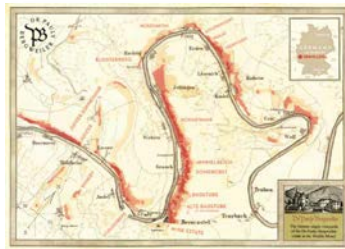
Dr. Pauly-Bergweiler



Mosel - Riesling - Wine Estate

NOBLE HOUSE

RIESLING ALCOHOL FREE



Noble House was named in honor of the Prince Elect of Trier, the oldest city in Germany. He built this distinguished Noble House in 1743, where his grapes were pressed and his wines were made. Dr. Pauly-Bergweiler bought the house more than 100 years ago.

VARIETAL: 100% Riesling

The Dr. Pauly-Bergweiler Estate has 16 ha (~34 acres) of Riesling vineyards in the steeply-sloped Middle-Mosel area. More than 75% of our vineyards are marked as "Steillage". The vineyard soils are mostly Devon slate residual soils with varying parts of topsoil and mineral stone. The slate gives our wines a delicate and cool minerality which is typical for a Moselle Riesling. The combination of cool climate, slate and Riesling makes our wines unique.

The wine is gently heated (27°C max) so that the alcohol evaporates. This gentle treatment is used so that the wine does not lose its original fruity and mineralic taste notes.

TASTING NOTES: This Riesling shows very fresh aromas of apricot, citrus and apple.

FOOD PAIRING: An ideal match with Asian cuisine, especially with sweet/sour dishes or sushi. Also a nice summer sipping wine for outside on the porch.

ALCOHOL: <0,03 % by vol
RESIDUAL SUGAR: RS 35,6 g/l

UPC: 8 83122 70011 5
12/750ml

"0% Alcohol & 100% Flavor."

