



ARS VITIS RIESLING QbA

Variety:	Riesling
Origin:	Mosel, Germany The Mosel has a great wine growing tradition of more than 2000 years, brought here by the Romans. It is the home of Riesling and well recognized all over the world. The soil is characterised by porous slate which has ideal drainage for rain and good heat retaining properties. Due to the northern location the climate is relatively cool. But a long ripening period allows the Riesling grapes to develop fine fruity aromas and to ripen to perfection in the late autumn sunshine.
Winemaking:	Grapes from selected vineyards have been chosen to produce this Riesling. Gentle pressing, strict purification of musts, fermentation with selected yeasts under temperature controlled conditions, storage in stainless steel tanks until bottling.
Wine Analysis:	Alc. 8.0 % vol. Residual Sugar 37.0 g/l = 3.7 % Acidity 7.5 g/l
Winemakers Tasting Note:	This elegant wine shows typical flavours of a Riesling from the Mosel region: green apple, pear, light citrus aroma and a great bunch of minerals. Perfect balance of fruitiness and crispness.
Food Matches:	Ideal with grilled fish, salads, light Thai-food, chicken and any kind of white-meat-dishes. Serve well chilled

