



BISCHÖFLICHE WEINGÜTER
TRIER

AYLER KUPP RIESLING KABINETT

Origin	Mosel
Article No.	27362
UPC-Code	Bottle 00 7524 27362 0 Box 00 7524 27365 1
Analysis	Alcohol: 9,8 % vol. Residual Sugar: 49,1 g/l Total Acidity: 7,2 g/l
Vineyard	This renowned vineyard site characterized by blue Devon slate produces full flavoured aromatic Riesling wines. These wines from the Ayler Kupp impress even in moderate years.
Winemaking	The grapes are carefully picked and selected, they are fermented in 1000 L oak Fuder and stainless steel tanks, both are blended later to add complexity. The wine rests for a few months on its fine lees before bottling.
Tasting Profile	The vines grow in core parcels of Ayler Kupp on clayey gray slate soils facing southwest. This Riesling is characterized by aromas reminiscent of ripe peach and pear paired with lingering minerality.
Food Pairing	Roasted porc, pasta with seafood, grilled salmon.

