



BISCHÖFLICHE WEINGÜTER
TRIER

DOM RIESLING KABINETT

Origin	Mosel
Article No.	49362
UPC-Code	Bottle 00 7524 49362 2 Box 00 7524 49365 3
Analysis	Alcohol: 9,1 % vol. Residual Sugar: 48,5 g/l Total Acidity: 7,2 g/l
Vineyard	This Riesling Cuvée originates from steep slaty soils at Mosel, Saar and Ruwer.
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	This fruity DOM Riesling Kabinett entices with aromas reminiscent of linden blossom, ripe apple, and exhibits a lively balance of sweetness and acidity.
Food Pairing	Risotto dishes, Sushi, air dried ham, quiche lorraine.

