BISCHÖFLICHE WEINGÜTER
TRIER

DOM Riesling Dry

Origin	**Mosel**	
Article No.	**49202**	
UPC-Code	**Bottle**	**00 7524 49202 1**
	Box	**00 7524 49205 2**
Analysis	**Alcohol:**	**12,2 % vol.**
	Residual Sugar:	**8,7 g/l**
	Total Acidity:	**6,8 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
Fruit driven aromas typical for Riesling such as ripe apple and lemon peel, a lot of mineral play with great animation.

Food Pairing
Fish, asparagus, salads, turkey, olives, air dried ham.

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