

Erdener Prälät Riesling Auslese Coldcap 2013

DR. HERMANN // MOSEL, GERMANY



HARVEST & VINTAGE NOTES

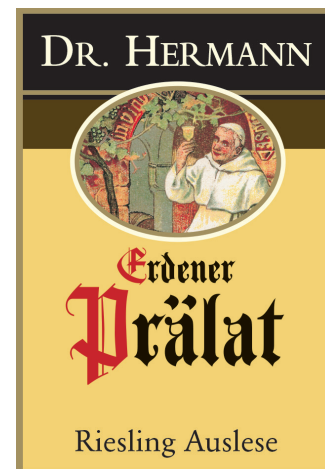
The Erdener Prälät comes from the tiny and unique Prälät vineyard that is situated between the Würzgarten and the Treppchen vineyards. Its particularity comes from the soil that is a mixture of red and blue slates. The wine combines the typical elements from the blue slate (Erdener Treppchen) whose wines are more fruit focused and red slate (Ürziger Würzgarten) where the wines are normally more aromatic. The grapes are handpicked and a strict selection process follows. Fermentation takes place in stainless steel tanks and the wine is kept on lees for four months before being bottled.

Color: Deep gold.

Nose: Scents of ripe stone fruit with spice and honey notes.

Palate: Very intense and fruity with flavors of peach and figs. Juicy, sweet, very fine acidity, well balanced, clear, with slate mineral notes. A concentrated wine with a lingering finish.

Other: Great with foie gras or blue cheeses such as Stilton, Roquefort, Bleu d'Auvergne or Gorgonzola. Also goes well with desserts, or can be a dessert on its own.



GRAPES: 100% Riesling

ALCOHOL: 7.5%

RESIDUAL SUGAR: 139 g/L

TOTAL ACIDITY: 9.8 g/L

