

# Erdener Treppchen Riesling Auslese 2008

DR. HERMANN, MOSEL, GERMANY



## HARVEST & VINTAGE NOTES

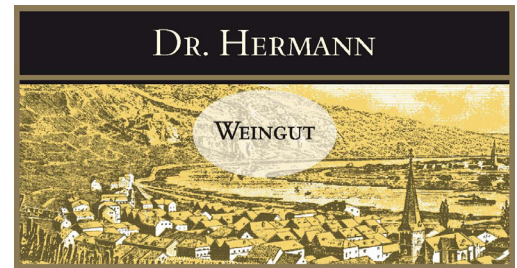
The “Erdener Treppchen” vineyard has a mix of different varieties of slate. The soil creates wines that are creamy, highly elegant and refined with pronounced mineral notes. The grapes are hand harvested and come from the Erdener Treppchen vineyard. Harvested at optimum ripeness, the must is fermented in stainless steel tanks then the wine is kept on the lees for four months. This is a late harvest.

**Color:** Yellow green

**Nose:** Intense apricot, peach and herbal aromas.

**Palate:** This is an elegantly sweet wine with a great acidity making this wine exceptionally well balanced, on the finish it is spicy and persistent.

**Other:** A perfect pairing for Asian or any spicy dishes. Also goes well with desserts.



**WINEMAKER:** Christian Hermann

**GRAPES:** 100% Riesling

**ALCOHOL:** 8.5%

**RESIDUAL SUGAR:** 84 g/L

**TOTAL ACIDITY:** 6.2 g/L

