

CLEAN SLATE



PRODUCER PROFILE

Estate owned by: Moselland
Winemaker: Dominik Meyer
Winery production: 830,000 Bottles
Region: Mosel
Country: Germany

Clean Slate Riesling 2018

WINE DESCRIPTION

The thin slate stones of our vineyards in the Mosel River Valley are a critical factor in crafting a Riesling of exquisite balance. So precious are these stones that those which slip into the river are carefully carried back up the treacherously steep vineyard slopes and returned to place.

The Mosel has a great wine growing tradition of more than 2000 years, brought here by the Romans. It is the home of Riesling and recognized all over the world. The soil with its thin slate stones is a critical factor. Reflecting and retaining heat, the slate is essential to ripening grapes in this cool climate.

Healthy grapes, gentle pressing, strict purification of musts, fermentation with selected yeasts under temperature controlled conditions, storage in stainless steel tanks until bottling.

TASTING NOTES

Grapes from the Lower Mosel provide mineral notes, grapes from the Middle Mosel create a hint of spiciness and grapes from the Upper Mosel supply fresh, peach flavors. The result is a clean, fresh flavour and a perfectly balanced taste profile that is delicious with food and perfect to share with friends.

FOOD PAIRING

Riesling is the most versatile white wine for food matching. This Riesling serves across a wide range of food companions, e.g. Mexican, Indian and Chinese dishes, Thai cuisine, similarly hot and spicy foods. But also perfect with sushi, fish, poultry and pork or simply on its own.

VINEYARD & PRODUCTION INFO

Vineyard name:	Mosel, Germany
Vineyard size:	130
Soil composition:	Slate
Training method:	Vertical trellis system
Elevation:	300-800 feet
Vines/acre:	3,300
Yield/acre:	4.8 tons
Exposure:	Southern/Southwestern
Year vineyard planted:	1980
Harvest time:	October
First vintage of this wine:	2005
Bottles produced of this wine:	830,000

WINEMAKING & AGING

Varietal composition:	100% Riesling
Length of alcoholic fermentation:	18-24 days
Fermentation temperature:	61-64 °F
Maceration technique:	Racking and Sur-Lie Aging
Fining agent:	Gelatine
Type of aging container:	Stainless steel tanks
Size of aging container:	59,000 l
Length of aging before bottling:	4 months
Time on its skins:	4 hours

ANALYTICAL DATA

Alcohol:	11%
Residual sugar:	23 g/L
Acidity:	7.5 g/L