

CLEAN SLATE



Clean Slate Riesling 2009

WINE DESCRIPTION

The fresh, balanced taste of clean slate is achieved by carefully selecting grapes from vineyards throughout the Mosel. The steep blue slate slopes of the Lower Mosel give the wine its minerality while the Middle Mosel provides a hint of spice to complement the characteristic fresh peach flavors of the Upper Mosel.

TASTING NOTES

Ripe peach flavors balance lively acidity, hints of lime and characteristic mineral notes.

FOOD PAIRING

Pairs beautifully with spicy cuisines, Asian, Tex-Mex, Indian, White fish, and Sushi.

VINEYARD & PRODUCTION INFO

Vineyard size:	6,200
Soil composition:	Slate
Training method:	Vertical trellis system
Elevation:	300-2,200 feet
Vines/acre:	3,300
Yield/acre:	3.237 l/acre tons
Exposure:	Southern/Southwestern
Harvest time:	November
First vintage of this wine:	2005
Bottles produced of this wine:	515,000

WINEMAKING & AGING

Varietal composition:	100% Riesling
Fermentation container:	Stainless steel
Fermentation temperature:	61-64 °F
Type of aging container:	Stainless steel tanks
Size of aging container:	59,000 l
Age of aging container:	15 years
Length of aging before bottling:	4 months

ANALYTICAL DATA

Alcohol:	10.5%
pH level:	2.6
Residual sugar:	24 g/L
Acidity:	7.1 g/L
Dry extract:	21.8 g/L

PRODUCER PROFILE

Estate owned by: Moselland
Winemaker: Dominik Meyer
Winery production: 515,000 Bottles
Region: Mosel
Country: Germany