

Riesling



DR. LOOSEN

Origin

Country	Germany
Wine Region	Mosel
Winery	Dr. Loosen

Technical Data

Grape Varieties	Riesling
Type	Off-dry white wine
Bottle Sizes Available	375 ml, 750 ml
Closure	Screw cap

Vinification	The vinification takes place in stainless steel. During fermentation the tank is chilled to help stop the fermentation process early and preserve a higher level of residual sugar (up to 9 g/l) to balance the wine's naturally high acidity.
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Ageing	In stainless steel tanks.
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Description

In Brief	A typical Moselle Riesling with palpable freshness and excellent balance by Dr. Loosen - the most famous name associated with the variety.
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Tasting notes	Pale lemon colour. On the nose - a pleasant aroma of apple, pear and peach. On the palate the wine is medium bodies and is characterised by freshness and notes of citrus fruit, apples and peaches. The finish is long, fresh and fruity with hints of minerality.
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Food Pairing	Excellent as an aperitif. It goes well with spicy dishes, cured meats and various types of roasted meat, including seafood, chicken and pork, even with fuller sauces. A classic pairing for Asian cuisine - Indian, Thai and Japanese.
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