

STAFFELTER HOF

DREI TROKEN MOSEL (RIESLING)

Mosel , Germany



Millésime	2017
Appellation	Mosel QBA
Sols	Schist (bleu and grey)
Altitude Des Vignes	150-200 meters above sea level
Orientation	South-East
Cépages	100 % Riesling
Viticulture	Certified Organic
Palissage	Double guyot
Pi/Hect	4 500 pi/ha
HI/Hect	70 hl/ha
Vendanges	Hand harvested
Vinification	Fermentation in stainless steel tanks
Levures	Indigenous
Élevage	Stainless steel tanks
Volume D'alcool	11.5% alc./vol.
Sulfites	90 mg/l
Sucre Résiduel	8 g/l
Acidité Totale	8.5 g/l
Color	Staw yellow
Degustation	Riesling light and refreshing with aromas of citrus and lime
Temperature Of Service	7-10°C

BOIRES
