

STAFFELTER HOF

OLD SCHOOL KABINETT TROKEN

Mosel , Germany



Millésime 2016

Appellation Mosel QBA

Lieu, Lieux-Dits Kröver Paradies

Sols Grey shist

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 60 hl/ha

Vendanges Hand harvested

Vinification Fermentation in old oak barrel

Levures Indigenous

Élevage 6 months in old 1000 litres oak barrel

Volume D'alcool 10.5% alc./vol.

Sulfites 90 mg/l

Sucre Résiduel 7.5 g/l

Acidité Totale 8 g/l

Color Staw yellow

Degustation Riesling elegant and light in alcohol, with intense aromas and a great length

Temperature Of Service 7-10°C

BOIRES
