



Late Harvest Riesling BIN 568

Vineyards

This Late Harvest Riesling is produced from grapes grown in the Mosel region. The northerly latitude of the region allows for up to 15 hours of sunlight daily during the growing season, which increases ripeness levels of the grapes. The grapes are typically harvested in late September through early October, when at their peak level of flavor and ripeness.

The term *Late Harvest* indicates that this wine is produced from grapes which have reached the ripeness level of *Spätlese*. The increased level of grape sugar allows us to produce a wine with greater richness and body, as well as a higher level of residual sweetness. Chaptalisation (adding sugar to enhance fermentation) is not permitted, as the wines are produced strictly from their natural grape sugars.

Winemaking

To retain the delightful freshness Riesling is so cherished for, our wines are "cool" fermented at about 15°C (56-60°F) using both natural and cultured yeasts. Beforehand, the must is pre-clarified, which contributes significantly to helping us produce the purest expression of Riesling.

Once fermentation is complete, the wine is allowed to remain on the fine lees (spent yeast) until mid-February or so, which adds structure and complexity.

Tasting notes

Delightfully sweet with a nice concentration of fruit and accents of mineral and citrus in the finish. The bright acidity adds structure and provides excellent balance.

Excellent on its own or try with smoked pork chops (*Kassler Rippchen*) or honey-baked ham. A perfect accompaniment to spicy Asian cuisine, like *Thai Coconut Curry Shrimp* or *Hunan Chicken*. The touch of sweetness stands up to, and complements these types of foods. Serve chilled (10°C/50°F).

88 points – Best Buy! *Wine Enthusiast* – October 2016

Both sweet and savory, this delicately scented Riesling juxtaposes notes of pressed apple and dried citrus peels against savory tones of honey comb and smoke. It's tangy and fresh on the palate, brightened by zesty acidity and a clean, mineral finish.

Analytical data

alc. by vol.	: 7.7%
residual sugar	: 56.9 gr/l
acidity	: 8.4 gr/l



330mm blue Schlegel flute; BVS closure