

DAJOAR RIESLING- ANDREAS BENDER

Mosel



CLASSIFICATION: Mosel QbA

BLEND: 100% Riesling

WINEMAKER: Andreas Bender

VINEYARD: _____

'Dajoar' means 'as it used to be'. This is a single-vineyard wine made in a style that harks back to the traditional way Mosel wines would have been made in the past. The vineyard is extremely steep, with slate soils and Continental climate.

VITICULTURE: _____

Viticulture is practicing organic. Vines are trained in Guyot.

WINEMAKING: _____

Spontaneous fermentation with wild yeast in old oak casks. Finished wine has 10g of residual sugar.



WEBSITE: <http://www.bender-wine.com/>

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

Powerful, textured and rich, and just off dry, with complex spicy citrus fruit, and richer notes of melon, peach and honey. Beautifully detailed and textured, with hints of wax and quince.