

ANNABERG RIESLING- ANDREAS BENDER

Mosel



CLASSIFICATION: Mosel QbA

BLEND: Riesling

WINEMAKER: Andreas Bender

VINEYARD: _____

From one of the few hillside sites on the Mosel in which the typical grey slate morphs into a copper-coloured red slate. The vineyard is extremely steep and climate is continental.

VITICULTURE: _____

Viticulture is practicing organic. Vines are trained in Guyot.

WINEMAKING: _____

Grapes are hand harvested and undergo spontaneous fermentation with wild yeasts in old oak casks. The wine then spends 11 months on its lees in barrel. The finished wine has 3g/L of residual sugar, and is bottled unfinned with just a touch of sulphur at bottling.



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

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

Lime, wax, stone, elderflower, red apple and all the beguiling racy Mosel flavours jump from the glass immediately, backed up with good texture.