

# Friedrich-Wilhelm-Gymnasium



SEIT 1561

## 2014 FRITZ WILLI RIESLING

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<b>Origin</b>	Mosel
<b>Article No.</b>	94232_14
<b>UPC-Code</b>	<b>Bottle</b> 00 7524 94232 8 <b>Box</b> 00 7524 92205 9
<b>EAN-Code</b>	<b>Bottle</b> 400 7524 94232 4 <b>Box</b> 400 7524 94235 5
<b>Analysis</b>	<b>Alcohol:</b> 10,5 % vol. <b>Residual Sugar:</b> 19,9 g/l <b>Total Acidity:</b> 7,6 g/l
<b>THE STORY</b>	<b>Discipline, diligence, perseverance – Prussian virtues of our patron Friedrich Wilhelm III. Without these, we couldn't work in our extremely steep vineyards on the Mosel. At some point, it's enough with being Prussian. It means for us: „Fritz Willi, chill out, put your feet up, and pour us one (or two) little glasses of Mosel Riesling.“</b>
<b>Vineyard</b>	This Riesling Cuvée originates from steep slaty soils at Saar and Mosel.
<b>Winemaking</b>	The grapes are carefully picked and selected, they are fermented in 1000 L oak Fuder and stainless steel tanks, both are blended later to add complexity. The wine rests for a few months on its fine lees before bottling.
<b>Tasting Profile</b>	This Riesling captivates with its fragrant aromas of ripe apricots and sun-red apples and has a wonderfully refreshing minerality.
<b>Food Pairing</b>	Matches ideally pasta dishes, grilled fish, scallops with bacon, seafood and is a great company to almost every occasion.

