

# VERTIKAL

## RIESLING AUSLESE

### TASTING NOTES

Medium-Sweet. 4.8 on 1-6 scale  
Earthy mineral tones with rich  
honey comb. Ripe yellow plums  
and white peaches. Long, linger-  
ing finish.

### SWEETNESS SCALE

1 Dry	4 Medium-sweet
2 Off-Dry	5 Sweet
3 Slightly	6 Fully sweet (dessert)

### WINEMAKING

Gentle pressing, strict purifica-  
tion of musts, fermentation with  
selected yeasts under tempera-  
ture controlled conditions, stor-  
age in stainless steel tanks until  
bottling.

### VINTAGE NOTES

Due to an extremely hot summer  
2006 harvest was the earliest  
ever in the Mosel. Grapes were  
harvested are high level of ripe-  
ness, which today shows in the  
full taste of 2006 vintage wines.

### BLEND

100% Riesling

### BOTTLING

**pH: 3.1**

**TA: 6.9 g/L**

**Alc: 9.0%**

**RS: 5.2%**

### APPELLATION

**Piesporter**

**Michelsberg**

### CASES

**550**

### BOTTLING DATE

**8/15/08**

SPECIAL COLLECTION  
**2006 RIESLING**  
M O S E L