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**RIESLING  
AUSLESE**

**TASTING NOTES**

Sweet. 5 on 1-6 scale

Strong floral notes with jasmine and chrysanthemum. Hint of lime zest with peach and apricot. Round, rich, luscious with a long, lingering finish.

**SWEETNESS SCALE**

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

**WINEMAKING**

Gentle pressing, strict purification of musts, fermentation with selected yeasts under temperature controlled conditions, storage 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 at a high level of ripeness, which today shows in the full taste of 2006 vintage wines.

**BLEND**

100% Riesling

**BOTTLING**

**pH: 3.08**

**TA: 7.3 g/L**

**Alc: 9.0%**

**RS: 5.3%**

**APPELLATION**

**Piesporter**

**Goldtropfchen**

**CASES**

**549**

**BOTTLING DATE**

**8/14/08**

**SPECIAL COLLECTION**

**2006 RIESLING**

**M O S E L**