

2007
ZELLER
SCHWARZE KATZ
MOSEL

BLEND
100%
Zeller Schwarze Katz

BOTTLING
pH: 3.14
TA: 5.9 g/L
Alc: 9%
RS: 3.7%

APPELLATION
Mosel

CASES
250

BOTTLING DATE
8/15/08

VERTIKAL



TASTING NOTES

Slightly Sweet. 3 on 1-6 scale
Pear and green apple aromas with light mineral earthy character. The flavors are off dry, but slightly sweeter than the Piesporter Kabinett. Tropical fruit tones of pineapple and pears on the palate, slightly sweet 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 the earliest blooming in history and a perfect summer, grapes were harvested at ideal ripeness level. The quality of the 2007 vintage is considered to be outstanding.