



Rudi Wiest
SELECTIONS

Vintage:.....2012
Estate:..... Schloss Lieser
Region:..... Mosel
Wine:..... Estate Riesling
Grape:..... Riesling
Ripeness:QbA
Style:.....Feinherb (Medium-Dry)
Residual Sugar: 20 gm/l
Alcohol: 8.0 %
Soil Type:Decomposed soft slate, deep soil
Production Level: 1,000 cases
Closure:.....Stelvin
UPC:7 67946 00300 6

Estate: Lieser's landmark is the mighty castle, Schloss Lieser, built in 1875 by Baron von Schorlemer. The Schloss Lieser estate was founded in 1904 and went on to produce some of the greatest wines in the Mosel region. In 1997 Thomas Haag purchased the estate. Thomas is a believer in "wild" yeast fermentation; he produces superb fruity style and noble sweet wines but also some of the greatest dry Rieslings in the region.

Tasting Note: The aromatics offer notes of ripe white peach, with a hint of slate in the background. The palate offers tangy pink grapefruit, lemon and lime zest, and white peach flavors. The wine is ripe, juicy, and offers just the right amount of mineral structure and acid to balance this finely crafted QbA.

Food Affinity: This medium dry style Riesling is outstanding to enjoy on its own, but is also extremely food friendly and pairs well with a wide variety of dishes, such as seafood, poultry, pastas and salads.

