



Vintage:2012
 Estate: **Mönchhof**
 Region: Mosel
 Name: **Mönchhof “11” Riesling**
 Grape: Riesling
 Ripeness: QbA
 Style: Feinherb (Medium-Dry style)
 Data: Residual Sugar - 25 g/L
Alcohol - 11.5%
 Soil type: Red & Blue Slate / Red Loam
 Production level: 5,000 cases
 Closure: Stelvin
 UPC: 7 67946 10193 1

Estate: Wine growing dates back to 1177 at the Mönchhof estate. The Eymael family purchased the Mönchhof estate and vineyards from Napoleon Bonaparte on September 28th, 1804. This bottling of Mönchhof “11” Riesling commemorates both the purchase of the estate from Napoleon and time of day when the sale was completed, 11am. Today, owner and winemaker Robert Eymael’s sole focus is producing world class Riesling wines.

Tasting note: The Mönchhof “11” Riesling comes from the world class vineyards of Ürziger Würzgarten (60%) & Erdener Treppchen (40%). The nose is very inviting, showing spicy peach, white tree fruit and citrus. On the palate, the juicy fruit continues with the addition of herbs, spice and raspberry. The crystalline fruit is elegantly balanced with its spicy, iron-slatey minerality and relatively low residual sugar (only 25 g/L). This wine is a great “food chameleon”, enjoy this delicious Riesling with lunch, dinner or on its own, it is sure to impress!

Food affinity: This drier style Mönchhof 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.

