

## 2007 SLATESTONE DRY RIESLING

- dry
- good fruit
- nicely balanced acidity
- refreshing with slight effervescence
- light in alcohol -> low carb

This wine comes from the steep terraces of the Mosel valley, in Germany, where the soil consists of weathered slate providing this lovely wine with fine fruit and mineral flavors. The cool climate and long growing season preserve a crisp acidity.

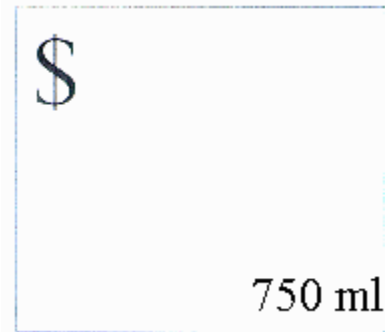


### Use:

- wonderful sipping or aperitif wine

### Food pairing:

- with seafood, poultry and veal with light or lemony sauces
- light meals or pasta with olive oil
- picnic foods like cold salads etc.



## SLATESTONE DRY RIESLING

High quality at an everyday price !

[www.SlatestoneRiesling.com](http://www.SlatestoneRiesling.com)