



VS
RIESLING
 AUSLESE ***
 2007

The essence of great Riesling. Harvested as a single berry selection, the wine shows elegant richness of concentrated peach and honey. The botrytised grapes were harvested at 110 Oechsle / 26 Brix.
 10.1% residual sugar. 90cs made (12x375ml)

Von Schleinitz, a top winery in their appellation, the lower Mosel valley, provides award winning wines at best-value prices. All hand work!



Steep terraces, creating important beneficial micro-climate make the use of any machinery impossible.

dry	fruit-forward	luscious	dessert
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www.vonschleinitz.com



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