

Carl Graff 2015 Mosel Riesling Qualitätswein

Mosel Vintage Report 2015

2015 looks to be an excellent QbA, Kabinett, and Spätlese-level year in the Mosel.

The unpredictable weather ups and downs of the previous year did not crop up this vintage, alleviating anxiety amongst the growers and making for a much smoother harvest than the previous two vintages. The "Golden October" every winemaker dreams about made an appearance, allowing the grapes to hang longer on the vines, developing more depth and extracted flavors. The sunny and dry fall conditions also meant little chance of rot, so the grapes stayed very healthy.

The wines are looking to be very balanced between fruit and acidity - another high quality vintage from this region.



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Wine Region	Mosel / Germany
Grape variety	Riesling
Code no.	CG13
Terroir	Slate soil, collective vineyard site
	Mosel.
Analysis	Alcohol: 10.0 % Vol
	Residual sugar: 32.4 g/l
	Acidity: 7.2 g/l
Characteristic	This wine is made exclusively from 100 %
	Riesling from the steep vineyards of the
	Mosel. The Graff Mosel Riesling is
	lightly sweet and shows green and yellow
	apple flavors for which this region is
	famous.
Pairing	It pairs well with salads, light
	seafood, or spicy cuisine
Ratings	88pts - Wine Enthusiast BEST BUY/ Feb.17

"Pristine grapefruit and lemon are cloaked in savory notes of crushed mineral, pollen and fennel in this light-bodied Riesling. Off-dry and spry in style, it's lifted by a racy crush of lemon-lime acidity on the finish."

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