



MELSHEIMER REILER MULLAY-HOFBERG RIESLING KABINETT



Region	Soil	Elevation	Alcohol
Mosel	Slate	100-200 Meters	10,5%

Vineyard Reiler Mullay-Hofberg

Grape Varieties Riesling

Vinification Spontaneous fermentation in Fuder
12 months. (trad. oak cask 1000 Liter)

Age of Vines 10-80 years

Tasting Notes Discreet aromatics of peach, sweet melon
and gooseberry. Smooth on the palate with
a nice balance between sweetness and
acidity; peaches and orange zest with
a lovely bitter touch. Nice creamy finish.

Reviews 2016 Vintage

Robert Parker: 90 Points