



EINIG-ZENZEN WINES

DR ZENZEN - MOSEL RIESLING KABINETT

BACKGROUND:

Whether dry or sweet - Riesling is a classic German white wine. What's more, it is considered to be one of the world's finest white wines. This is not only due to its noble rhenish origins, but above all to its enormous, exquisite variety of flavours. Riesling wines can be combined with almost all dishes and are also particularly suitable for storage. Both beginners and gourmards will find this highlight of German wine culture to be a delightful experience. Reason enough to take a closer look at the grape variety, its origin and taste...

TASTING NOTES:

The Mosel Riesling semi-sweet cabinet has a very present nose with typical aromas of yellow peach, some pineapple and ripe red-cheeked apples. On the palate, round, noticeable sweetness, with aromas of freshly cut fruit. Acidity and sweetness in perfect balance, mineral finish.

FOOD SUGGESTIONS:

Seafood, sea and freshwater fish, poultry, Asian & wok cuisine and sushi.

SERVING:

Serve chilled at 7-9 °C

TECHNICAL DATA:

Appellation: Germany | Mosel

ANALYTICAL DATA:

Alcohol: 9,88 % vol

Acidity: 6,8 g/l

Residual Sugar: 23,9 g/l



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