

CLEAN SLATE

2008 Riesling



Vintage: 2008

Region: Mosel, Germany

Winemaker: Mathias Krämer and Manuel Brixius

Vineyards: The fresh and balanced taste profile of Clean Slate is achieved by carefully selecting grapes from vineyards throughout the Mosel. The steep blue slopes of the Lower Mosel give the wine its minerality while the Middle Mosel provides a hint of spiciness to complement the characteristic fresh peach flavors of the Upper Mosel.

Harvest: Early blossoms followed by cool summer temperatures and a dry fall extended the hang time which allowed the natural acidity to develop fully and ensured exceptional balance in the wine. The lively fruit flavors and crisp aromatics of the grapes were preserved through ideal harvest conditions.

Total Acidity: 7.1 g/L

Alcohol %: 10.5%

Residual Sugar: 26.0 g/L = 2.6%

Tasting Notes: Ripe peach flavors balance lively acidity, hints of lime and characteristic mineral notes.

Food Pairing: Complements a wide variety of food from grilled scallops and poached fish to poultry, ham and roast pork. The refreshing balance of acidity and fruit makes Clean Slate particularly well-suited to pair with intensely-flavored Asian dishes such as spicy noodles, sushi, curry, spring rolls and lettuce wraps.

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