Karl Josef Piesport<u>er Michelsb</u>erg QbA



COUNTRY: Germany

REGION: Mosel

APPELLATION: Piesport

CEPAGE: 70% Muller Thurgau, 30% Riesling

WINEMAKING: Grapes are harvested separately, according to vineyard site, and must weight. Lots are vinified individually in small stainless-steel tanks under temperature control using selected yeast. The wine is stored in tank until bottling, so only the

freshest wine is shipped to the market.

ALCOHOL BY VOLUME: 9.0%

AGING: No

THE STORY

Karl Josef is produced by Moselland, a grower's cooperative famous for producing premium quality wines at competitive prices. This brand of classic Mosel wines are produced from small, independent farmers spread throughout the famous Mosel River valley.

THE ADJECTIVES

OVERALL: Lively & Fruity

AROMAS / FLAVORS: White peach, green apple

MOUTHFEEL: Light

THE SELLING POINTS

Great BTG potential.

PAIRINGS: Soft & bleu cheeses, salads, Asian cuisine.

poultry.



