

P R O S T



Prost! ~ A cheers to great German wine



THE GERMAN
WINE COLLECTION

Winery	Prost
Winery Location	Mosel
Wine Maker	N/A
Owner	The German Wine Collection

About: The Mosel has a great wine growing tradition of more than 2000 years, brought here by the Romans. It is the home of Riesling and well recognized all over the world. Due to the northern location the climate is relatively cool. But a long ripening period allows the Riesling grapes to develop fine fruity aromas and to ripen to perfection in the late autumn sunshine.

Wine Name	Prost Mosel Riesling QbA
Vintage	2019
Prädikat:	QbA
VDP Classification:	-
Region	Mosel
Sub Region	-
Appellation	-
Soil Type:	Slate
Total Production:	3000 CS
Ratings:	
SKU	1922061303
UPC	756029464001

Vintage Notes: Weather conditions were quite exceptional, from a late-frost-incident, several heat waves during the summer months to occasional rainfall during harvest time. Thanks to efficient vineyard management during harvest and determined winemaking this 2019 vintage proves to be of very high quality at comparatively low quantity.

Tasting Notes: Deliciously refreshing with aromas of apples and tropical fruits. It is a medium bodied Riesling with the typical crisp, refreshing finish.

Vineyard Notes: The soil is characterised by porous slate which has ideal drainage for rain and good heat retaining properties.

Pairing Notes: Enjoy with any light meals, Asian cuisine or as an aperitif.

Varietal(s) with %	100% Riesling
Alcohol ABV	10.50%
Öechsle:	
Residual Sugar g / L:	21.5
Acidity g / L:	6.7
Style	feinherb
Gluten Free, Vegan	no
Organic, Biodynamic	no

Winemaking details

Gently pressing, strict purification of musts, fermentation with selected yeasts under temperature controlled conditions, storage in stainless steel tanks until bottling.

Closure:	Stelvin Screw Cap
Bottle in ml	750
Bottle in gram	1163
Bottle height & diameter:	33 cm / 7.5 cm
Packing per Case	12
Case Dimensions	31.5 x 23.8 x 33.5 (cm)
Case Weight in Kg	14.5

