

MOSBACHER HOF

FORSTER STIFT RIESLING QBA TROCKEN

This wine comes from very well positioned vineyards in the Rheinfalz where the minerality of the soil is best developed on its sunny slopes along the Rhine River.



FORSTER
STIFT
RIESLING
TROCKEN

Grape Variety: 100% Riesling

Quality Level: Qba

Vintage: 2013

Dryness: Dry

Wine Growing Region: Pfalz

Soil: Weathered new red sandstone

Residual Sugar: 8.9g/ltr

Nose: Fresh kiwi

Palate: Citrus, green apple, clean taste, medium-bodied

Food Pairing: Poultry, risotto, or fresh seafood such as grilled sushi or scallops

Tasting Notes: The wine has a crisp acidity and bright green-apple notes shine through. Nicely balanced, it is a delightful sip by the pool.

Aging Potential: 2017

Serve: 10-12°C