

MOSBACHER HOF

FORSTER UNGEHEUER RIESLING SPÄTLESE

The best-known and best location of the Palatinate with sandstone residual soil mixed with basalt and limestone. The wines are fruity, minerally and often enormously dense and full-bodied



FORSTER
UNGEHEUER

RIESLING
SPÄTLESE

Grape Variety: 100% Riesling

Quality Level: Spätlese

Vintage: 2013

Dryness: Fruity

Wine Growing Region: Pfalz

Soil: Weathered new red sandstone

Alcohol: 9.5%

Residual Sugar: 60.9g/ltr

Nose: Exotic honey and melon

Palate: Papaya and hints of honey with a long elegant finish

Food Pairing: Blue cheese, spicy chicken curry, and grilled fish steaks such as trout and saltimbocca

Tasting Notes: Lively peach flavor with mineral fruit sweetness. Presents itself with strength and elegance.

Aging Potential: 2019

Serve: 10-12°C