

Piesporter Michelsberg Schmitt Sohne Mosel 2023



Region

The Romans planted the first vineyards along the Mosel river and the city of Trier around the second century. Today, this region is known for its steep slopes overlooking the rivers, on which the vineyards are planted. The steep slate and schist soil vineyards on the banks of the Mosel are almost exclusively planted with Riesling. This environment provides classic mineral and lime flavours from Riesling, allied to intense flavour and acidity.

Producer

The family's involvement in producing wine go back some 200 years, when their ancestors came to the village of Lonquich on the banks of the Mosel River, in the Mosel-Saar-Ruwer winegrowing region. Today the company is still in the town, producing a wide range of wines from the best grapes of the region.

Tasting Notes

Off dry in style, this is a beautiful, pale yellow wine with aromas of stone fruits and green apples. The palate is light and soft with flavours of lemons, peaches, apples and nectarines. The hint of sweetness is balanced perfectly by a crisp acidity which results in a clean, fresh and fruity finish.

Food

Ideal by itself or to complement a variety of meat and seafood dishes.

Technical Information

Country	Germany
Region	Mosel
Grape(s)	Riesling (100%)
Type	White
Style	Fruity
Oaked Style	Unoaked
Body Style	Light bodied
Sustainable	No

Dry/Sweet Style	Off dry	
Alcohol Content	9%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	No
	Vegan:	No



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk