



St. Christopher

Piesporter Michelsberg



Region : Mosel, Section : Middle Mosel

The wines of the Middle Mosel are considered the most complete examples of German wines with some of the finest examples being able to age gracefully for 50-100 years. Mosel Riesling rely on a strong presence of tartaric acid to balance the grape's sugar and to help impart its fruity notes. A characteristic of all Mosel wines is their normally high acidity and transparency of clearly defined flavors. The wines of the Mosel region are traditionally packaged in long green colored "hock style" wine bottle.

Piesporter Michelsberg Qualitätswein

A clean fresh medium dry style with lots of typical grape fruit flavors

Piesporter Michelsberg Riesling Kabinett

A very crisp, moderately light bodied wine. The lively acidity results in a juicy, clean palate feel that is ideal for a wide range of foods from cheeses and appetizers to shellfish and meats.

Piesporter Michelsberg Riesling Spätlese

This Spatlese has a floral aroma, with a nice mouthfeel, and unbelievably balanced!

Piesporter Michelsberg Riesling Auslese

A wonderfully enjoyable sweet wine loaded with attractive peachy fruit. Pineapple and citrus notes keep the sweetness in check, and enough acidity to give it character.

All 4 wines should be served at a temperature of about 55°F, in order to bring out all the charm and character.