



MELSHEIMER RIESLING HANDWERK

Region	Soil	Elevation	Alcohol
Mosel	Slate	100-200 Meters	11.5%
Vineyard	Reil		
Grape Varieties	Riesling		
Vinification	Spontaneous fermentation in Fuder 14 months in barrel, no fining nor filtering. (trad. oak cask 1000 Liter)		
Age of Vines	40 years		
Tasting Notes	Nose: cool styled, clear, animating; floral tones, a bit of hay, citrus zest, white peaches Taste: juicy, with some attack as well; peaches, flint stone, a hint of grapefruit in the finish		
Reviews	2016 Vintage Robert Parker: 90 Points		



M·S WALKER
SINCE 1933

AGI PORTFOLIO | OCTOBER 2020