



## RIESLING SPÄTLESE FEINHERB

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The Michel winery, located in the renowned Mosel wine region of Germany, is celebrated for its high-quality Riesling wines. With a rich history and a dedication to traditional winemaking techniques, the winery focuses on sustainable practices and meticulous vineyard management. Their commitment to expressing the unique terroir of the Mosel Valley is evident in the finesse and complexity of their wines, particularly their Rieslings, which are revered for their elegance and longevity.

The Michel Riesling Spätlese Feinherb 2023 is a semi-dry Riesling from the Michel winery. This wine features a well-balanced profile with a hint of sweetness balanced by crisp acidity, typical of the Spätlese (late harvest) classification. The 2023 vintage is noted for its vibrant fruit flavors, including green apple, pear, and citrus, complemented by subtle mineral notes, making it a versatile wine suitable for various occasions.

### FOOD AND WINE PAIRING

Light meat, cheese and pork

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<b>Producer:</b>	Weingut Michel	<b>Vectura nr:</b>	170382
<b>Subcategory:</b>	Hvitvin	<b>Price (ex VAT):</b>	198.82
<b>Country:</b>	Germany	<b>Sold by:</b>	Vectura // Grossist
<b>EPD nr:</b>	6546022	<b>Importer:</b>	Gavin AS
<b>Region:</b>	Mosel	<b>Size:</b>	75cl
<b>Appellation:</b>	QbA	<b>Number of bottles:</b>	6
<b>Grapes:</b>	Riesling 100%	<b>Alcohol:</b>	12%
<b>Production method:</b>	Spontanfermentert i ståltank		
<b>Ageing:</b>	Drikkeklar nå, men kan også lagres		

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STRAG  
GRUPPEN