

# KARL JOSEF

---

Piesporter Michelsberg  
Spätlese  
Mosel, Germany



**GRAPE VARIETY**  
100% Riesling

**TASTING NOTE**  
Medium-bodied and off-dry with aromas and flavors of candied pears and apples. Lush, rich and expressive with intense fruit and a long, flavorful finish.

**FOOD PAIRING**  
Enjoyable with spicy cuisine, artisanal cheeses and fruity desserts.

# KARL JOSEF

---

Piesporter Michelsberg  
Spätlese  
Mosel, Germany



**GRAPE VARIETY**  
100% Riesling

**TASTING NOTE**  
Medium-bodied and off-dry with aromas and flavors of candied pears and apples. Lush, rich and expressive with intense fruit and a long, flavorful finish.

**FOOD PAIRING**  
Enjoyable with spicy cuisine, artisanal cheeses and fruity desserts.

# KARL JOSEF

---

Piesporter Michelsberg  
Spätlese  
Mosel, Germany



**GRAPE VARIETY**  
100% Riesling

**TASTING NOTE**  
Medium-bodied and off-dry with aromas and flavors of candied pears and apples. Lush, rich and expressive with intense fruit and a long, flavorful finish.

**FOOD PAIRING**  
Enjoyable with spicy cuisine, artisanal cheeses and fruity desserts.

# KARL JOSEF

---

Piesporter Michelsberg  
Spätlese  
Mosel, Germany



**GRAPE VARIETY**  
100% Riesling

**TASTING NOTE**  
Medium-bodied and off-dry with aromas and flavors of candied pears and apples. Lush, rich and expressive with intense fruit and a long, flavorful finish.

**FOOD PAIRING**  
Enjoyable with spicy cuisine, artisanal cheeses and fruity desserts.

# KARL JOSEF

---

Piesporter Michelsberg  
Spätlese  
Mosel, Germany



**GRAPE VARIETY**  
100% Riesling

**TASTING NOTE**  
Medium-bodied and off-dry with aromas and flavors of candied pears and apples. Lush, rich and expressive with intense fruit and a long, flavorful finish.

**FOOD PAIRING**  
Enjoyable with spicy cuisine, artisanal cheeses and fruity desserts.

# KARL JOSEF

---

Piesporter Michelsberg  
Spätlese  
Mosel, Germany



**GRAPE VARIETY**  
100% Riesling

**TASTING NOTE**  
Medium-bodied and off-dry with aromas and flavors of candied pears and apples. Lush, rich and expressive with intense fruit and a long, flavorful finish.

**FOOD PAIRING**  
Enjoyable with spicy cuisine, artisanal cheeses and fruity desserts.