

ALFRED GRAF



Erdener Treppchen Riesling Spätlese Mosel, Germany

VARIETY

100% Riesling

PLACE + PRODUCTION

The famous Erdener Treppchen Vineyard rests across the Mosel River from the small town of Erden, from which it takes the first part of its name. Treppchen means *little staircase* in German. Steep slopes are a common vineyard feature in the Mosel valley, as are stone steps and other engineering feats developed to make wine growing a little easier here. The Erden stairs were originally built in the Middle Ages, though the vineyard has been worked since at least the 3rd century. The south-facing slopes are steep enough to suck up all the sunlight they need, both directly and indirectly from the river below. This allows the grapes to ripen slowly and perfectly over the long German growing season. The red slate soil, intermingled with iron and compact clay underneath stony, gravelly top-soil, makes the wines distinctively full-bodied and strong. Grapes are individually hand picked and carefully pressed before being cold fermented with selected yeast in small stainless-steel tanks at controlled temperatures.

ABOUT THE WINERY

Alfred Graf is produced by Moselland, a grower's cooperative famous for producing premium quality wines at competitive prices. What is a grower's cooperative, exactly? A cooperative is a group of wine grape growers who share their resources to produce, bottle, and market wine. Making wine independently requires investment and time that is practically beyond the means of most farmers. Cooperatives play an essential role by providing growers with access to economy of scale, a vocal role in production, and a fair share of profits. This approach also provides a tremendous benefit to consumers. Well-run cooperatives like Moselland are a prime source for excellent wines at lower prices. Moselland was formed in 1968 when several small cooperatives merged. It is now based in the famous twin wine towns of Bernkastel-Kues, in the heart of the middle Mosel river valley. Moselland produces wines from all over Germany in a range of styles, and Riesling is their specialty.

TASTING NOTE

Inviting aromas of apricots and peaches waft from the glass, then lead to lush pear, apple and citrus flavors in this medium-bodied wine. A fruity character is nicely balanced with an exciting streak of minerals during its long finish.

FOOD PAIRING

A very versatile style. Try pairing with spicy Asian, Tex-Mex and Cajun foods, and lighter preparations of fish, pork and chicken.



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