

KARL JOSEF



Piesporter Michelsberg

Mosel QbA, Germany

GRAPE VARIETIES

70% Müller-Thurgau, 30% Riesling

VINIFICATION

Gentle pressing, strict purification of musts, Fermentation with selected yeasts at controlled temperatures. Stored in stainless steel tanks until bottling.

TASTING NOTE

Aromatic, off-dry and concentrated with ripe fruit flavors, elegant structure and lively acidity.

FOOD PAIRING

Delicious with salads, chicken dishes and Asian cuisine. Ideal on its own or as an aperitif.

87 Wine Enthusiast

2015 Vintage **BEST BUY!**

86 Wine Enthusiast

2016 Vintage **BEST BUY!**