

# Mosel

## Winegrowing area:

The Mosel is Germany's oldest and one of Europe's traditional winegrowing regions. The Mosel and its tributaries the Saar and Ruwer flow through an area steeped in tradition where the Celts and Romans planted vines 2000 years ago. Today more than 4,000 winemakers in over 100 winegrowing areas cultivate about 55 million vines in vineyards covering 8,800 hectares along the 243-kilometre stretch of the German Mosel. The most important vine is the Riesling which is considered the world's best white wine and thrives on the slopes' slate soils.

## Walter Vineyard

We currently cultivate 7.0 ha of vineyards on the Lower Moselle. The majority of our vines are cultivated in vineyards at a gradient of up to 55°. The location and the slate soils are the basis for the distinctive, elegant and characterful Rieslings. As a small family-run vineyard we can enhance the quality of the wine ourselves. We use long maceration periods, spontaneous fermentation and long periods of time resting on the lees to mature the wines in order to give them a good structure and character without neglecting a precise finish.

All our vineyards are harvested in several stages and the musts are developed separately. When fermentation in stainless-steel tanks and the period of time spent resting on the lees has been completed, we blend individual phases of the harvest and different shale formations. This results in our multi-faceted wines with combinations of freshness, fruit, seasonings and cool minerality.

## Wine recommendations:

2016 Grüner Veltliner Weinviertel DAC	0.2 l/0.75 l	8.50/28.00
2016 Riesling feinherb Briedeler	0.2 l/0.75 l	9.00/30.00

## Typical regional dishes:

Watercress soup with Mosel Riesling, croutons and sour cream	9.50
Marinated organic egg yolk with an asparagus salad, shallots and butter from a wood-fired oven	13.50
Pan-fried fillet of pikeperch in a white-wine-morel sauce, green asparagus and matchstick potatoes	26.50