

# Moselle

## Winegrowing area:

The Moselle winegrowing region covers 8,770 hectares of area planted with vines in the Moselle valley and along the Saar and Ruwer tributaries. The vineyards extend along the river Moselle from the Franco-German border near Perl in Saarland all the way to Coblenz as well as along the lower courses of the rivers Saar, Ruwer, Sauer and Lieser and in further side valleys. More than 98% of the vineyards are located in the Rhineland Palatinate. More than 3,000 winemakers brave the steep slopes daily to harvest the best grapes for their high-quality wines. Steep slopes in the river valleys, the densely planted vines and the unmistakable slate soil shape the landscape like virtually no other winegrowing area in the world and make the Moselle unique.

## Franzen vineyard:

Bremm has been the home of the Franzen family for centuries and they've been growing wine in the Lower Moselle for a long time. When Ulrich Franzen took over the business from his parents in the 1980s, he changed the vineyard's strategy and focused on creating dry wines. He also very much wanted to maintain the steep slopes. After he had a tragic accident, Kilian and Angelina Franzen took over the vineyard, somewhat earlier than planned, in 2010. The two of them ensured that there was an even greater focus on maintaining winegrowing on the steep slopes at the Franzen vineyard, that modern and traditional philosophies were combined and that you can make your mark, even when you're very young.

## Wine recommendations:

2017 Riesling, Der summer war sehr gross	0.2L/0.75L	€9.00/€30.00
2017 Riesling, Neefer Frauenberg	0.2L/0.75L	€12.00/€40.00

## Typical regional dishes:

Swabian soup with strips of pancake with diced vegetables and chives	€12.00
Cold tri-tip beef with red onions, fried mushrooms and creamy dressing	€14.00
Braised beef cheek with carrots, mashed potato and a red wine jus	€26.00