

blüfeld RIESLING

Authentic German Riesling, medium sweet, from world-renowned Mosel, Germany



blüfeld (bloo-fell-d)

Overview

High above the banks of the Mosel River, blüfeld vineyards boast a unique blue slate terroir that reflects the sunshine of the day, warming vines and allowing grapes to ripen to the perfect point of sweetness. It also helps protect the vines from the cold autumn weather, so blüfeld is typically harvested in mid-October, a month later than most white varieties. Additionally, the blue slate adds a delicious minerality to the wine, making blüfeld the perfect pairing for everyday celebrations.

Vintage Conditions

2009 was a year of near-perfect weather that produced grapes of stunning quality. The sunny but dry late summer yielded a harvest rich in aromatic, healthy and fully ripe grapes.

"This year will go down in history as a truly great vintage," says Norbert Weber, President of the German Winegrowers' Association in Bonn.

—The Wall Street Journal, Nov. 20, 2009



FLAVOR PROFILE

Crisp and refreshing, blüfeld has aromas of citrus, peach and floral notes. Fiinty fresh fruit flavors with a juicy mid-palate, balanced acidity and sweet, lingering finish.

PAIRING IDEAS

Enjoy a glass on its own or perfectly paired with spicy Asian cuisine, mild Indian dishes, sushi, salads, light appetizers and, of course, German-style meals.

VARIETY: Riesling

REGION: Mosel, Germany