


lingenfelder fish-label

History: The Lingenfelders have grown grapes for close to 500 years. **14 generations** have lived off the land which they farm with respect and in a sustainable way, so that 14 more generations may continue the **family tradition**.

Origin: Compared to the Pfalz, the **Mosel valley** is less blessed with favorable climatic and geographical circumstances. Vines have to be planted on **steep south-facing hills** to collect enough sun-energy. Clay slate is the predominant soil. As Riesling reflects the terroir more than any other grape, the fish label is a nice comparison to our bird-label from the Pfalz.

Style: The Lingenfelder fish-label Riesling is a **sweet, elegant** wine with a zesty apple-like crisp and **refreshing acidity**. Fruity citrus flavours and the residual sweetness give a great balance. It is amazingly light in alcohol content and easy to drink. Enjoy it as an aperitif or with a whole range of light, healthy dishes.

Grape Variety		Morio-Muskat
Soil		clay slate
Vintage		2015
Style		sweet, elegant, crisp
ABV		9 %
Acidity		7.5 g/l
Residual Sugar		58 g/l
Serving Temperature		8 -10 °C