



Cellars International, Inc.

**Rudi Wiest**  
SELECTIONS  
*Purveyors of Fine German Wine*

# *Special Introduction*

**Estate:** .....Milz-Laurentiushof  
**Region:** ..... Mosel  
**Vintage:**.....2005  
**Name:**..... 180° Riesling  
**Grape:**.....Riesling  
**Ripeness:**..... Estate QbA  
**Style:** .....Medium Dry  
**Data:** .....Öchsle - 85°  
Residual sugar - 18 g/l  
Acidity - 7.3 g/l  
Alcohol - 11.5 %  
**Closure:**.....Stelvin

**Estate:** The Mosel River makes one of its most famous bends, a full 180°, around the picturesque village of Trittenheim. This village is home to the Milz family who has been making wine since 1520.

**Tasting note:** With only 18 grams of sugar, this Riesling is neither dry nor sweet, and strikes a harmonious medium dry balance. The wine's racy acidity and mineral structure is balanced by pear fruit and crisp citrus notes.

**Food affinity:** The Milz 180° Riesling is an excellent food companion which can be paired with seafood, lighter pasta preparations, and a variety of white meat dishes.



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