

St. Nikolaus Brauneberger Juffer Riesling Spatlese

Weingut St. Nikolaus-Hospital

Germany - Mosel

The Brauneberger Juffer is produced from a vineyard facing the small town of Brauneberg formerly Dusemond. It's a steep slate slope on the Mosel, with a south-southeast exposure and enjoying a very special microclimate, which produces mineral and remarkably fine fruity wines.



This beautiful Riesling impresses with exotic fruits such as papaya, peach and mango. Full-bodied with typical Devonian slate qualities. Luscious fruit, nice minerality, length and acidity. The spicy and mineral notes give the wine the depth it needs.

Specifications

Wine Type	White
Varietals	100% Riesling
Age of Vines	Average 45 years
Soil type	Slate
Vinification	St. Nikolaus Brauneberger Juffer Riesling Spatlese's vinification
Pairings	St. Nikolaus Brauneberger Juffer Riesling Spatlese's food pairing

Codes, Weights and Measures

UPC	7 84585 03126 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03126 6
Case Weight	41
Cases/Pallet	56
Layers/Pallet	14
SRP	\$ 31.99 USD 750mL Bottle