

Detzemer St.Michael, Spatlese, Mosel

Germany | Mosel

Art. Nr. 62095

Wine Description

Brilliantly bright in the glass and wonderfully fruity, easy-drinking and juicy, this sweet Spätlese offers medium intensity with a clean, precise profile. On the nose and palate, the primary aromas of peach and apple take center stage., peach with ripe, succulent generosity and apple with a crisp, refreshing edge. This interplay of peach and apple is what makes the wine so immediately appealing and drives its fruit-forward style.

Region Description

Between the Hunsrück and the Eifel there are 8,800 hectares of vineyards, which are cultivated by around 5,000 winegrowers. On the Moselle, half of the vineyards are on steep slopes with a gradient of more than 30%.

The Moselle enjoys optimal temperatures and precipitation. The soil on the Upper Moselle consists of shell limestone and Keuper. In the valley it is Devonian slate.

Food Pairing:

Ideal with fruit-based desserts (apple pie, pear tart), crème brûlée, blue cheese, or mildly spicy Asian dishes, especially when peach, apple, pineapple or honey elements echo on the plate.

TECHNICAL DATA

VINTAGE:	2025	COUNTRY:	Germany
REGION:	Mosel	VOLUME:	0,75 L
STYLE:	Soft & Fruity	WINE TYPE:	White wine
VARIETAL:	Riesling	SERVING TEMP:	cooled
ALLERGENS:	contains sulfites	AGING POTENTIAL:	to 2033

