



MILLER SQUARED INC.

100 Lexington Drive, Suite 202
Buffalo Grove, IL 60089
224-676-5500 (p) 224-676-5501 (f)
www.millersquaredinc.com



Wine Name: Peter Freimuth Piesporter
Michelsberg Riesling Kabinett

Appellation: Mosel

Vintage: 2011

Bottle size: 750ml

Alcohol: 7.5% by VOL.

Case size: 12 bottles

Characteristics:

Light and natural sweetness balanced with crisp fruity acidity. Aromas of grapefruit, peach, honey and rose blossom.

Food pairings:

Grilled lobster, cold snowcrab claws, seared ahi tuna or chicken tarragon.

Description:

The Mosel region of Germany is an amazing countryside for wine lovers to explore. The riverside inns, historic taverns and welcoming winery tasting rooms meander along the Mosel valley which looks just like a vineyard amphitheater. The steep vineyard slopes certainly doesn't make life easy here for the winegrower. With series after series of twists and turns, steep gradients and threats of landslides, the Mosel region is a magnificent feat of winemaking strength and its impressive 545 kilometers of length, originating in France, make it the Rhine's largest tributary.

The town of Piesport lies on the largest river bend along the Mosel, providing a superb canvas of earth for south facing vineyards to catch warm sunlight and cool evening winds. Piesport is known to be a small wine growing village predominately covered in Riesling vines. Michelsberg is the area's *Grosslage* (pronounced: gross-lah-ga) which is the specific vineyard lot from which the grapes were hand-picked.

Mergler & Engel's Kabinett (pronounced: Kah-bee-net) is the first and lightest of the ripeness levels in what is known as the QMP (Qualitätswein mit Prädikat) scale of grape sugar content. Kabinett denotes a less sweeter style of wine than its close neighbors, Spätlese and Auslese. The term Kabinett, originally written as "cabinet" on wine labels signified a better wine that has been set aside by the producer for later sale, literally in a cabinet, and corresponds to the use of the term *reserve* in other countries.

Hand-selected bunches and careful extraction of fruit at grape crush provides the acidic backbone and pleasant notes of pineapple, green apple and candied tangerine. Enjoy with an array of cuisines! It's exceptional with creamy chicken, pasta and spicy Asian and Thai-influenced dishes.