



# HOUSE OF TOWNEND

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## Moselland Riesling Kabinett

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**Price** £10.49  
**Code** MOSE001

There is no other river which has had more impact than the Mosel on the evolution of viticulture in Germany. Ever since the Roman era vines have grown here on steep slopes surrounded by a spectacular landscape. The interplay of slate, sunshine and vines create a distinctive taste profile. First and foremost stands Riesling, which inspires wine experts from around the world.

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### Tasting Notes:

The fresh, balanced taste of Mosselland Riesling is achieved by carefully selecting grapes from vineyards throughout the Mosel. The steep slope of the Lower mosel give the wine its minerality whilst the Middle Mosel provides a hint of spice to complement the characteristic peach flavours of the Upper Mosel. A fragrant, fresh wine with the Riesling-typical fruity flavours of lime and green apple. The characteristic mineral aromas and a refreshing crispness make it very easy to enjoy.

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Specification	
<b>Vinification</b>	Gentle pressing, strict purification of musts, fermentation with selected yeasts under temperature controlled conditions. Storage in stainless steel tanks until bottling.
<b>ABV</b>	8%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Germany
<b>Region</b>	Mosel
<b>Type</b>	White Wine
<b>Grapes</b>	Riesling
<b>Vintage</b>	2024
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	Moselland eG Winzergenossenschaft
<b>Producer Overview</b>	Moselland eG Winzergenossenschaft has almost 45 years experience exporting German wines to more than 25 countries worldwide. This Riesling Kabinett was grown in the Mosel, Germany's most recognized wine growing region.
<b>Closure Type</b>	Screw cap
<b>Food Matches</b>	This wine ideally pairs with Asian cuisine, seafood and chicken and can also be enjoyed as an easy drinking aperitif.