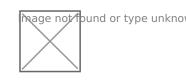
St. Nikolaus Brauneberger Juffer Riesling Spatlese

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 |