

WINE & FOOD

2017 Markus Molitor Ürziger Würzgarten Riesling Spätlese & Artichoke base with avacado

Dear wine lovers,

today I would like to present to you from Markus Molitor Ürziger Würzgarten Riesling Spätlese.

Vineyard: The Ürziger is traditionally considered a speciality within the Middle Mosel vineyards because of its red ferruginous soil mixed with fine slate.

Vinification: The grapes have been harvested at the end of October. 100% healthy grapes were gently crushed and macerated for several hours in the aroma- and mineral-rich berry skins. Afterwards the must was fermented slowly and cooled spontaneously, so that the multifaceted, fruity aromas of the wine could develop fully. Gentle ageing in wooden barrels followed the fermentation, resulting in a perfectly balanced wine.

The "Ürziger" is traditionally considered a speciality within the Middle Moselle vineyards because of its red ferruginous soil interspersed with fine slate. The wines take on a unique character, with luscious fruit and spice as well as a crisp, savoury acidity accent, which, combined with a pronounced residual sweetness, creates a great full-bodied wine, especially in the Spätlese wines.

Wine description: very clear and spicy on the nose, fine slate aromas. filigree, fine-nerved, playful, fruity sweet on the palate, plus spicy and elegant, with a slightly mineral taste

Technical data:

☞ 7.5 % vol.

☞ 9.0 g/l acidity

☞ 75.0 g/l sugar

The wine harmonises with bitter, spicy dishes, very aromatic and matured cheeses, spicy Asian dishes. Today, we serve the 2017 Markus Molitor Ürziger Würzgarten Riesling Spätlese with avacado served on artichoke bottoms.

We are happy to have this wine in our range.

The 2017 Markus Molitor Ürziger Würzgarten Riesling Spätlese with avacado on artichoke bottom.

The components of the dish are:

Artichokes, shallots, flour, sugar, salt, olive oil, thyme, lemon, chilli pepper.

Sauce: puree everything from the pot except artichoke base, mustard, lemon, quince jam, olive oil in a blender.

Serve: Serve the sauce on the artichoke base with the diced avocado pieces.

How to peel the artichoke and to prepare it, is explained on [youtube vinvinowein.de](https://www.vinvinowein.de) WEIN & SPEISE + PLUS

Enjoy!

Stay healthy and happy

Your vinvinowein team from Lehel

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