



MAZZA VINEYARDS

Riesling



Vintage: 2020

Appellation: Pennsylvania

Residual Sugar: 0.6%

Alcohol: 12%

Varieties: Riesling (100%)

Winemaking/Ferment notes: These Riesling grapes were picked at optimum maturity and flavor concentration. The wine was fermented slowly at a cool temperature, and then fermentation was arrested to retain varietal aromas. This Riesling shows characteristics of peaches and apples. Finished with a touch of sweetness to round the palate and bring out the mineral and citrus flavors

Cellaring potential: Best consumed young, can also benefit from careful cellaring

pH: 2.93

TA: 7.0 g/L

Vineyards: Szklenski Brothers, William Semelka Vineyards

Harvest Dates: 10/16-17/20

Food pairing(s): Pork roast; Chinese food; roasted duck or goose; seafood; Thai food and even salad dressings with vinegar

