

SOUTH SHORE WINE COMPANY Sparkling Riesling

SPARKLING RIESLING

Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 1%

Alcohol: 12%

Varieties: Riesling (100%)

Winemaking/Ferment notes: Our Sparkling Riesling is bottle fermented using the Méthode Champenoise (traditional method). This wine is a dry, medium-bodied sparkling Riesling brimming with lush fruit, bright acidity, and a snappy finish, with delicious notes of green apple and concentrated stone fruit on the palate

Cellaring potential: 1-2 years - Best consumed young

pH: 3.05

TA: 7.7 g/L

Vineyards: Moorhead Farms

Harvest Dates: 10/13/20

Food pairing(s): Crisp apple wedges, soft, mild cheeses like wellripened Brie, toasted brioche, spicy ramen

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Dietary Notes: Vegan, Gluten Free

Awards: PA Wine Excellence Top 10



Date Edited: 5/26/2023