



50° RIESLING

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2008 Riesling trocken

G.H. von Mumm / Rheingau

G.H. von Mumm Pays Homage to the 50th Parallel North
Superb Riesling Cuvée Created to Celebrate the Rheingau – a Unique Region.

The Rheingau and its incomparably beautiful setting is a feast for the eyes –
and for the Riesling grape, a paradise. Conditions here are optimal for



enabling this most noble of all grape varieties to truly develop its potential: south-facing slopes that are protected from cold, northerly winds by the Taunus Hills; the influence of the mild Gulf Stream; the Rhine, which is at once a source of moisture and a heat reservoir; and a favorable soils composed of Taunus quartzite beneath a layer of loam-loess. All of these components fulfill the prerequisites needed to produce top-quality Riesling wines.

The 50th degree of latitude runs right through the middle of this unique region, marking one of the northernmost borders of viable viticulture. In honor of this, the G.H. von Mumm wine estate has created a Riesling cuvée that embodies what one expects of a Rheingau Riesling: 50° Riesling.

Appellation: 50° Parallel North

Rheingau / Germany

Grape: 100 % Riesling

Taste profile: Intensely fragrant, reminiscent of ripe peaches, green

apples and a hint of ripe citrus fruits. Crisp and tangy, 50° Riesling is lively,

yet elegant, with a harmoniously dry finish.

Pairings: Crustaceans, poached fish, fresh salads, and poultry

Serving: Serve chilled at around 10° C / 50° F

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