

Recommendations for Mosel, Germany Rieslings with food

1. Riesling TROCKEN (DRY) and Riesling CLASSIC

Excellent with shellfish, seafood and all sorts of fish. Particularly good with raw oysters and clams on the half shell. Good with smoked meats and useful anywhere a dry, unoaked wine is called for.

2. Riesling HALBTROCKEN (MEDIUM-DRY)

Perceived by most palates as „dry“, these wines are almost universal food wines with a wide variety of foods.

Our favourite wine with delicate fish (poached, broiled, grilled) and seafood. Wonderful with all kinds of not-too-spicy poultry preparations, veal, pork. Excellent also with “hearty” flavourful foods like smoked meats, sausages, hams etc.

3. Riesling Kabinett (traditional style)

In the Selbach-Oster style with good fruit, crisp acidity and just a hint of sweetness, it is an all-purpose wine that can go with any type of delicately seasoned food and dishes with cream-based or reduction sauces. Goes well with delicate versions of fusion cuisine. Spicy, very hot dishes and most red meat excluded which require a stronger wine! Kabinett goes great with salmon (smoked or cured), fresh water fish (e.g. trout), shrimp, chicken and all kinds of summer greens with a mild dressing. Try with fresh, steamed summer vegetables.

4. Riesling Spätlese (traditional style)

Selbach-Oster style: Good fruit, crisp acidity, restrained sweetness.

Excellent with crabmeat, lobster, scallops all of which have an inherent delicate sweetness in their meat. Great with fusions cuisine. Also good with veal, pork and chicken dishes where cream, reduced butter, fruit (apples, cranberries, peaches, raisins etc.) are used as ingredients in the sauce. Good also with spicier (but not too hot) Asian and Indian dishes.

5. Riesling Auslese

Great with food that is accompanied by reduction sauces resp. sauces with a touch of sweetness from their ingredients (use of Madeira, Oloroso Sherry or Port resp. ripe natural fruit in their preparation). Excellent with rich patés, incl. foie gras. Excellent with blue-veined cheeses (Stilton, Roquefort, Gorgonzola, Fourme d’Ambert) and with sharp Cheddar. Very nice with hot and spicy food. Though grilled steaks and chops of beef or lamb are certainly not the perfect partners for Riesling, an aged Riesling Spätlese or Auslese can work magnificently with all kinds of savoury roasts and stews, incl. beef , especially if it is an aged Riesling !

Older Riesling Auslese (preferably 10 years or older) is excellent with roast of venison!

Auslese goes nicely with not-too-sweet desserts, great when the dessert is fruit-based like a simple apple tart or fresh fruit, poached fruit etc.

6. Eiswein, Beerenauslese, Trockenbeerenauslese

Concentrated, sweet and rich - superb dessert wines with lots of fruit but still elegant structure and good, in the case of Eiswein even mouth-wateringly crisp, acidity. These wines are desserts by themselves. Excellent with all kinds of non-chocolaty desserts. Outstanding with very rich patés (e.g. foie gras) and with very ripe blue-veined cheese.