



# ANGEL RIESLING

Late Harvest

*Join The Family.*

## *Tasting Notes*

Messina Hof's "Angel" uses grapes that continue to grow and mature on the vine until four weeks after other grapes are harvested. This reduces the volume, but provides very concentrated juice. The net result is an Angelic wine that's a crisp, sweet dessert wine with incredible nectar aromas. It is perfect with fruit, cheesecake, and light, sweet chocolate desserts. Our Angel Late Harvest Riesling won Messina Hof it's 4th saddle as the "Top Texas Wine" at the 2007 Houston Livestock Show and Rodeo International Wine Competition. It was also awarded the "Double Gold" Medal in the Sweet Riesling category in the same competition. Serve chilled at 45 degrees F.

## *Technical Info*

**Blend:** 90% Riesling  
10% Muscat Canelli

**Vineyard:** Texas

**Fermentation:** Cool stainless steel

**Aging:** None

**Type of Oak:** None

**Brix at Harvest:** 24°

**Alcohol:** 11.0%

**Acidity:** 0.86

**pH:** 3.00

**Residual Sugar:** 8.0%

**Produced:** 2000 cases

**Vintage Dates Change Annually**

