



## Ars Vitis Riesling QbA

Country:	Germany	Region:	Mosel
Type:	White	Varietal:	Riesling
Format:	12 x 750ml		

BC	AB	SK	MB
+914762	+708385	+9875	+1563
Specialty	Open	SO	MBLL

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### TASTING NOTES

**Colour:** Brilliant pale lemon.

**Aroma:** Pronounced youthful citrus, apple and floral nose.

**Taste:** Refreshingly low in alcohol, off-dry balanced by crisp acidity.

**Food:** Delicious with salads, chicken dishes and Asian cuisine, and ideal on its own as an aperitif.

### AWARDS & ACCOLADES

2023 ~ JUDGES' SELECTION - Alberta Beverage Awards 2025

2023 ~ "The Mosel has been the home of Riesling for over 2,000 years. The region's steep slopes, slate soils, and relatively cool temperatures create an ideal environment for growing Riesling grapes. Unlike many other regions worldwide, even entry level Mosel rieslings can often deliver authentic quality fruit. Ars Vitis is medium sweet at 35+ g/L of residual sugar, yet its obvious acidity makes for an elegant, fresh, mouthwatering white that pairs well with spicy ribs, spicy tuna sushi, or a favourite Thai curry. I appreciate the value here." - Anthony Gismondi - Gismondi on Wine, Oct/2025

None ~ "Green Apple, white peach, floral and honey aromas lead to a lush palate with slightly sweet fruit favours, refreshing acidity and a crisp, pineapple-tinged finish." - BCLDB Taste Magazine, Fall 2016

## OTHER INFO

The artist and winegrower Heinz Ames paints watercolours with wine. The wine he uses is Riesling, which grows on the steep slopes of the Mosel valley. The Mosel valley is also theme of his paintings, which have developed into this unusual "window bottle" package.

Moselland is best known world-wide for maintaining remarkably high standards - not an easy task for a cooperative with more than 5,000 grower members from all areas of the Mosel-Saar-Ruwer wine growing region. In the 20 pressing stations located throughout the region, Moselland takes in and presses about 25% of the region's harvest. The grapes are separated according to variety, location, and quality, then carefully pressed at the station before being transported to their cellars.



For more information, please contact International Cellars Inc.  
200-1122 Mainland Street, Vancouver, BC V6B 5L1  
604 689 5333 [info@international-cellars.com](mailto:info@international-cellars.com)  
[www.international-cellars.com](http://www.international-cellars.com)