



Leonard Kreuzsch

WEINKELLEREI, TRIER - GERMANY

Riesling – Mosel

2022 vintage

Vineyards

This Riesling is produced exclusively from Riesling grapes grown in the Mosel region. The region is known for its steep sloping vineyards, which rise from the banks of the Mosel River. The river flows from its origin in the Vosges mountains, on the border to France, to Koblenz, where it joins the Rhein. It is the third largest of the 13 German wine regions and considered by many to be the most important due to international recognition.

The northerly latitude of the region allows for up to 16 hours of sunlight daily during the growing season, which increases ripeness levels of the grapes. The grapes were harvested beginning in late September, when at their peak level ripeness.

Winemaking

After crushing, the grape was pre-clarified and then fermented using assorted, natural and cultured yeasts, which help enhance the fruit component and add complexity. The wines are "cool" fermented at approximately 14-15°C (56-60°F) to retain the freshness and vigor of the Riesling grape and enhances the natural fruitiness of the wine.

Once fermentation is complete, the racked wine remained on its lees until the middle of February, which offers the finished wine additional structure and complexity.

Tasting notes

Our 2022 Mosel Riesling offers fresh scents of ripe pear and melon, and on the palate the fruit is abundant, with notes of ripe pear and stone fruit. There is also a touch of citrusy grapefruit that offers balance and harmony. The wine has nice concentration and depth and finishes with a pleasant touch of sweetness, while remaining crisp and clean with good length.

Food pairing

Served chilled (10°C/50°F), this wine is quite versatile - excellent as an aperitif or with a host of lighter fare, including broiled seafood, poultry and mild cheeses. Will also pair nicely with spicy Asian of Thai cuisine or smoked ham. pair nicely with spicy Asian of Thai cuisine or smoked ham.

Ratings/reviews

86 2020 Riesling Sapphire Selection - Mosel

Hints of candied grapefruit peel and lemon drops accent fresh tangerine and lime in this easy drinking, semisweet Riesling. Juicy and youthful in fruit, it's accented by just a hint of earthiness on the finish. Drink now.

Wine Enthusiast – March 2022

Analytical data

alc. by vol.	: 9.5%
residual sugar	: 40.5 gr/l
acidity	: 7.2 gr/l



330 mm blue Schlegel flute; BVS closure