

Leonard Kreusch

QUALITY WINES FROM THE MOSEL AND RHINE RIVER VALLEYS



Steeped in decades of tradition, our regional classics – from the Mosel and Rhein regions of Germany – have a history dating back to the 19th century.

item	size	alc. by vol.	residual sugar	acidity	tasting notes
Zeller Schwarze Katz	750ml	9.0 - 9.5%	38 gr/l	7 gr/l	<i>Fresh and fruity, with hints of citrus, green apple, pear and honey-dew melon. Delightfully crisp and medium-bodied with a long, pleasantly sweet finish accented with a touch of mineral.</i>

The renowned black cat label has its origins dating back to the middle of the 18th century. Legend has it, upon the conclusion of a barrel tasting of the wines from a cellar located in the village of Zell, a territorial black cat leapt upon one of the barrels to dissuade a wine merchant from buying the wine from the winemaker, which in turn prompted the merchant to select the wine from that particular barrel.

- Also available in 1.5L Magnum size

Piesporter Michelsberg	750ml	9.0 - 9.5%	36 gr/l	7 gr/l	<i>Pleasingly fresh and fruity with hints of green apple, pear, sweet melon and touch of citrus and mineral. Delightfully crisp, with medium-body and a well-balanced, pleasantly sweet finish.</i>
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Produced from grapes grown in the vineyards in and around the small village of Piesport located on the north bank of the Mosel river. The slate-laden soils of these vineyards ensure that available precipitation reaches the root system of the vines, while providing minerals, as well as warmth gathered and stored from the sun. These vineyards, along with other sites in the region, form the collective vineyard [Grosslage] Piesporter Michelsberg.

Liebfraumilch	750ml	9.5 - 10.0%	36 gr/l	6.5 gr/l	<i>Fresh and fruity with a soft fragrant aroma, medium-bodied, with a pleasant finish. Quite delicious and harmonious with abundant notes of pear and apricot followed by a hint of honey in the finish.</i>
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Literally meaning “milk of the blessed Mother”, whose origin dates back to the start of the 19th century and the vineyards cultivated by the monks of the Liebfrauenstift Church in the town of Worms on the Rhine River. Production is carefully defined. The wine must be pleasantly fragrant and semi-sweet, with 70% of the final blend coming from Müller-Thurgau, Riesling, Silvaner and Kerner grape varieties. Liebfraumilch must have a Qualitätswein level declaration, which ensures that the wine has been approved by the regional Board of Agriculture and, thus, carries the A.P. number, which is included on the label.

- Also available in 1.5L Magnum size

Maywine	750ml	9.5%	34 gr/l	6.5 gr/l	<i>Offers a delightful herbal fragrance with hints of almond and vanilla, followed by a semi-sweet finish. It's perfect chilled, by the glass or as part of a delicious punch made with strawberries and peaches.</i>
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A specialty item traditionally made by steeping white wine with dried Sweet Woodruff [Waldmeister] and serving it during May Day celebrations.