



Leonard Kreusch

WEINKELLEREI, TRIER - GERMANY

Auslese 2018 Rheinhessen *Sapphire Selection*

Vineyards

Grown and produced in Rheinhessen, the largest of Germany's 13 wine regions. The vineyards are planted on rolling hillsides covering a wide area between the two rivers forming its east and west borders – the Rhein and the Nahe. It neighbors the three other wine regions making up the Rhein valley: the Rheingau, located on the opposite side of the Rhein river along its northern border, the Nahe, situated to the west across the Nahe river, and the Pfalz region, just to its south.

The soils are comprised of limestone and loam [*Loess*] often mixed with sand or gravel. The fertile, loam soil, combined with the moderate climate the region offers, enable the diverse grape varieties planted there, to ripen and develop complexity. The northern latitude of the region allows for up to 17 hours of sunlight daily during the growing season, which is optimal for the vines. The specially-selected *Auslese* grapes are typically harvested beginning in late September through mid-October.

Winemaking

After pressing, the select varietals – Ortega, Optima and Huxelrebe – are fermented individually, in temperature-controlled, stainless steel tanks. Fermentation begins with natural flora found on the grapes and is later augmented with select cultured yeasts, which enhance the fruitiness of the finished wine. Once fermentation is complete, the racked wine remains on its lees, typically until mid-February, to gain additional structure and complexity.

Tasting notes

Golden straw in color, this wine offers a wonderfully spicy, floral scent. On the palate it displays rich, tropical fruit flavors, including tangerine, dried apricot, mango, and pineapple. It's very appealing and easy drinking as it delivers superb ripeness and concentration. The finish is long and unwavering, with hints of mineral and spice. The finish is nicely sweet, but remains nicely balanced.

Food pairing

Delicious on its own, as an aperitif, this wonderfully sweet white will pair well with a Gruyère or Swiss cheese fondue prepared with sherry, lemon juice and nutmeg and served with sausage and crispy baguette or try with a simple curry and coconut shrimp stir-fry. It will also serve as a fine companion to other spicy fare, light desserts and to select cheeses, especially Asiago and Gorgonzola.

Analytical data

alc. by vol.	: 10%
residual sugar	: 72 gr/l
acidity	: 6.2 gr/l



330 mm blue Schlegel flute; BVS closure