



Leonard Kreuzsch

WEINKELLEREI, TRIER - GERMANY

2018 Kabinett - 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 grapes are typically harvested beginning in mid-September.

Winemaking

After pressing, the select varieties – Bacchus, Silvaner and Schönberger – 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

Pale straw in color, this wine offers a lovely floral scent reminiscent of rose petal with a touch of all spice. On the palate there are abundant flavors of ripe pear, mango and peach. It's very appealing and easy drinking as it delivers ripeness and concentration. The semi-sweet finish is long, with notes of mineral and hint of ginger and spice.

Food pairing

Delicious on its own and will also be an excellent accompaniment to most seafood dishes. Try with pan-roasted Halibut with mixed beans and lemon-butter sauce. It melds nicely with the citrusy richness of the sauce and complements the flavors of the beans. This wine is also the perfect companion for sweet-and-sour dishes, light desserts and for select cheeses.

Analytical data

alc. by vol.	: 9.0%
residual sugar	: 46 gr/l
acidity	: 6.2 gr/l



330 mm blue Schlegel flute; BVS closure