



Leonard Kreuzsch

WEINKELLEREI, TRIER - GERMANY

Spätlese 2020 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 in the region are comprised of *Loess*, [limestone and loam] often mixed with sand or gravel. The vineyards situated directly along the river are planted in *Rotliegend*, a reddish mixture of slate, sand and clay. These fertile, well-draining, loam soils, combined with the moderate climate the region offers, enable the diverse grape varieties planted there, to ripen and develop complexity that later will give the wine its aroma, balance and structure.

Winemaking

The late-harvest [*Spätlese*] grapes are picked in mid- to late September. The select varietals – Faberrebe, Sylvaner, Baachus and Kerner – 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. After fermentation is complete, the wine remains on the fine lees until late February/early March to gain depth and complexity before blending and bottling.

Tasting notes

Golden straw in color, this wine offers a lovely floral scent of fresh blossoms. On the palate it offers a potpourri of rich, ripe fruit notes, including Bosc pear, mango, apricots and yellow peach. It's very appealing and easy drinking as it delivers ripeness and concentration. The sweet finish is long and unwavering, with hints of mineral and spice.

Food pairing

Although delicious on its own, especially for those who have sweet tooth, this late-harvest blend will also pair well with a traditional Cajun rice and red bean dish prepared with Andouille sausage. The full-flavored aromatics of this wine and its sweet finish stand up beautifully to the spiciness of this hearty meal. It will also serve as a fine companion to other spicy fare, light desserts and to select cheeses.

Analytical data

alc. by vol.	: 9.5%
residual sugar	: 64 gr/l
acidity	: 7.2 gr/l



330 mm blue Schlegel flute; BVS closure