

Leonard Kreuzsch



ESTATE BEERENAUSLESE

Our Beerenauslese is sourced from *Albiger Hundskopf* vineyard in the region of Rheinhessen not far from Nierstein. The Hundkopf [dog's head] single-vineyard derived its name from the somewhat creatively interpreted view that the vineyard is shaped like the head of a dog. The area under vine covers about 350 acres of sloping hillside with an average elevation of 650 feet above sea level.

A small plot, planted to **Huxelrebe** especially for the production of Beerenauslese and other sweet, dessert style wines, is cultivated by Tobias Jung, whose family has been vintners in the region for seven generations.

The Huxelrebe grape variety is the result of cross between Gutedel and Courtillier Musqué [Muscat] in 1927 and was developed because it can reach high levels of ripeness, when yields are limited, whilst retaining a nice balance of acidity to give these wines the ability to age for years. It was later named after Fritz Huxel,

a vintner from Rheinhessen who, after seeing the potential the variety had in the 1950s, went on to produce many national and international award-winning wines from this unique varietal.

Beerenauslese, along with Eiswein [Ice wine] and Trockenbeerenauslese (TBA), form the highest level of the category: German **Prädikatswein**. It must be made from grapes harvested, by hand, and, at a minimum of 120° degrees Oechsle (a measure of grape sugar). The high levels of sugar concentration and extract develop toward the end of the ripening process, in part, due to the grapes becoming affected by Botrytis, which causes the juice within the grape to concentrate as the skins become permeable. This wine has been a perennial winner of, and carries the **goldene Kammerpreismünze** [gold medal] from Germany's Agriculture ministry. It also received a gold medal from the *AWC Vienna International Wine Challenge* – the world's largest officially recognized wine competition.

Tasting notes:

The golden nectar offers the scents of acacia honey and apricot and exhibits deliciously sweet, ripe, honeyed pear notes with hints of dried apricot, raisin and litchi on the palate. Well balanced with medium to full body, great length and viscosity with an earth and oil accented finish.

Food pairing:

The sheer concentration and intensity of Beerenauslese makes them perfect on their own, but they pair well with many desserts, including fresh fruit torte with berries and custard or Crème brûlée. For a heartier pairing turn to foie gras, served either with a simple baguette or seared with figs and port sauce. Also works nicely with cheeses such as Stilton and Gorgonzola.

Growing Region	: Rheinhessen
Quality/type	: Prädikatswein
Grape variety	: Huxelrebe
Alcohol by volume	: 9.5%
Residual sugar	: 118.3 g/l or 11.8% by volume
Acidity	: 8.3 g/l
Availability	: 375ml. with cork and wax seal finish

For item codes and packaging specifications, please see tech-sheet for each product range at leonardkreuschwines.com