



Leonard Kreusch

WEINKELLEREI, TRIER - GERMANY

Zeller Schwarze Katz

Mosel

Origin

The vineyards in and around the village of Zell form the *Grosslage* [vineyard] **Zeller Schwarze Katz**. The world renowned *black cat* label has its origins dating back to the middle of the 18th century.

As legend has it, upon the conclusion of a tasting of the wines from a cellar located in the eponymous village of Zell, a territorial black cat leapt upon one of the barrels to dissuade a prospective merchant from buying the wine from the winemaker, which in turn, prompted the merchant to select the wine from that particular barrel.

Region

The northerly latitude of the Mosel region allows for up to 15 hours of sunlight daily to the vines during the growing season, which increases the ripeness levels of the grapes. The slate-laden soils of the region help ensure that available precipitation reaches the root system of the vines, while providing minerals, as well as warmth gathered and stored from the sun.

The grapes are typically harvested beginning in late September or early October, when at their peak level of flavor and ripeness.

Tasting notes

Fresh and fruity with soft fragrant aromas and hints of citrus, green apple, pear and honeydew melon. This Riesling – Müller-Thurgau blend is delightfully crisp and medium-bodied, with a long, pleasantly sweet finish accented with a touch of mineral in the finish.

Food pairing

Delicious anytime, served chilled or paired with a fresh chef salad or any of your favorite chicken or seafood dishes. The touch of residual sweetness makes it especially suitable to match with home-style barbeque or spicy fare, such as Hunan chicken or shrimp. Also try with smoked pork chops or honey-baked ham.

Analytical data

alc. by vol.	: 9.5%
residual sugar	: 38 gr/l
acidity	: 6.8 gr/l



330 mm green Schlegel flute; Nomacorc

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