

Leonard Kreusch

SAPPHIRE SELECTION



RIESLING SS - *SAPPHIRE SELECTION*

Produced from Riesling grapes grown in the **Mosel region** of Germany – the third largest of the 13 German wine regions and considered by many to be the most important, due to international recognition.

The region is known for its steep, sloping vineyards, which rise from the banks of the Mosel river. The slate laden soils allow available precipitation to reach the root system of the vines, provide minerals, as well as warmth gathered and stored from the sun.

The vines also benefit from the unique micro-climate created by the geographical amphitheater formed by the combination of steep vineyards and the bends in the river. The northerly latitude of the region allows for up to 15 hours of sunlight daily during the peak of the growing season. The Riesling harvest typically begins in late September and often extends into late October.

After crushing, and pre-clarification of the grape must, the clear-run juice is cool-fermented using both natural and cultured yeasts, which helps retain the natural fruitiness and vigor inherent to Riesling, as well as add complexity. Once fermentation is complete, the racked wine remained on its lees until the middle of February, which gives the finished wine additional structure and complexity.

item	alc. by vol.	residual sugar	acidity	tasting notes
❖ Riesling	9.5 – 10%	39gr/l	7.2 gr/l	Fruity and refreshing, offering nuances of green apple, Bosq pear, white peach with hints of grapefruit. The wine has moderate intensity with good balance and a pleasant sweetness and finishes with a hint of mineral.

- Also available in 1.5L Magnum size