



# Leonard Kreusch

WEINKELLEREI, TRIER - GERMANY

## Dornfelder – *Sweet Red*

2015 Rheinhessen Qualitätswein

### Vineyards

The vineyards of Rheinhessen are planted on rolling hillsides covering a wide area between the two rivers forming its east and west borders – the Rhein and the Nahe. The soils in the region are comprised of *Loess*, [limestone and loam], often mixed with sand or gravel. These fertile, well-draining, loam soils, combined with the moderate climate the region offers, enable the Dornfelder to ripen and develop complexity.

Our Dornfelder is produced exclusively from the Dornfelder grape, which is the second most planted red varietal in Germany. It can be produced in many styles, from dry with barrel-aging to fruity and sweet. Today, Dornfelder is considered a German red wine classic.

### Winemaking

The grapes are pressed and then remain in contact with the free-run juice to extract the desired amount of color and tannin. As this variety inherently offers deep color, this maceration process typically lasts only a few days, with the fermentation process lasting between seven to 10 days.

The wine then goes through a secondary – malolactic – fermentation, which helps soften the wine. After 10 to 14 days, the wine is racked off the lees and a week or so later, racked off again – but not yet filtered – into large traditional wooden barrels, which vary in size from 600 - 3,600 liters. After 30 - 90 days the wines are filtered and placed into stainless-steel tanks until bottling.

### Tasting notes

Deep in color - nearly opaque - with brooding shades of dark purple. It exhibits rich plum and blackberry flavors and is quite mellow, with very little in the way of tannins, but, nonetheless, quite generous. The sweet fruit fills the mouth and continues through the finish.

Very pleasant, slightly chilled - as an aperitif. Also try with sausage and peppers and or with honey-roasted ham. Grilled pork and lamb are also a good bet, but for something special serve with Chicken or Lamb Tagine. The spiciness of the wine pairs well with the ginger, turmeric and cinnamon, and also with the dried apricot, almonds and herbs that go into this classic Moroccan dish.

### 87 2015 Dornfelder *Sweet Red* – Rheinhessen

Pristinely ripe black cherry and blackberry flavors abound in this sweet, slightly syrupy red wine. It's plush and easy on the palate, held upright by sweet-tart cranberry acidity and the softest of tannins. It's an approachable, easy wine to enjoy now.

**BEST BUY!**

*Wine Enthusiast – May 2017*

### Analytical data

alc. by vol. : 9%

residual sugar : 65 gr/l

acidity : 5.5 gr/l



310mm green Bordeaux; Nomacorc finish