

Leonard Kreusch

QUALITY GERMAN WINES FROM THE MOSEL AND RHINE RIVER VALLEYS

Liebfraumilch



We gladly take this moment to toot our own horn, as it's not every year that the stepping stone into German wine – *Liebfraumilch* – breaks into the **TOP 100!**

To refresh your collective memories, the term *Liebfraumilch* means “*milk of the blessed Mother*”, whose origin dates back to the start of the 19th century.

Production and quality are carefully defined and controlled. The wine must be pleasantly fragrant and semi-sweet, with 70% of the final blend coming from Müller-Thurgau, Riesling, Silvaner and Kerner grape varieties.

Tasting Notes:

Fresh and fruity with a soft fragrant aroma, medium-bodied, with a pleasant finish. Abundant notes of pear and apricot followed by a hint of honey in the finish.

Food Pairing:

Delicious chilled anytime or served alongside a cheese platter with freshly sliced apple and pear. Pairs especially well with pungent cheese, such as Munster or Grayson. Also try with smoked pork chops or honey-baked ham.

85
POINTS

WINE ENTHUSIAST 2022

TOP 100
BEST BUYS

2020 Leonard Kreusch Liebfraumilch – Rheinhessen

Soapy green-floral aromas and ripe white peach and lemon flavors mark this blend of Müller-Thurgau, Silvaner, Riesling, Scheurebe and Ortega grapes. It's an uncomplicated, fleshy wine that unabashedly fruity and primary but balanced by bright tangerine acidity and a touch of nuttiness on the finish. Best enjoyed young. **BEST BUY!**

SRP: \$10 Wine Enthusiast- November 2022



Produced & Bottled by: Leonard Kreusch GmbH & Co. KG, Trier - Germany

Please contact Paul Kreusch at sales@leonardkreuschwines.com for more information or distribution opportunities in your market