



Leonard Kreusch

WEINKELLEREI, TRIER - GERMANY

Piesporter Michelsberg Riesling Kabinett

2019 Mosel Prädikatswein

Vineyards

Produced from grapes grown in the vineyards in and around the small village of Piesport, located on the north bank of the Mosel river. **Michelsberg** is classified as a [*Grosslage*], as it is harvested from a collection of individual plots.

The slate-laden soils of these vineyards 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 northerly latitude of the region allows for up to 15 hours of sunlight daily during the growing season, which increases ripeness levels of the grapes. The grapes are typically harvested beginning in late September or early October, when at their peak level of flavor and ripeness. The Kabinett designation indicates that this wine is relatively light-bodied, with a touch of residual sweetness and that no added sugar (chaptalisation) was used to enhance fermentation.

Winemaking

After crushing, the grape must is pre-clarified and then fermented using assorted, natural and cultured yeasts, which help enhance the fruit component and add complexity. The wines are "cool" fermented at approximately 14-15°C (56-60°F) to retain the freshness and vigor of the Riesling grape and enhances the natural fruitiness of the wine.

Once fermentation is complete, the racked wine remains on its lees for a prescribed amount of time to gain additional structure and complexity.

Tasting notes

Pleasingly fruity, with just a touch of sweetness. The nose offers nuances of fresh, white peach, and in the finish, a touch of citrusy grapefruit and mineral. The wine is light to medium-bodied and offers nice length, an inviting freshness and delightful balance.

Served chilled (10°C/50°F), this wine is quite versatile - excellent as an aperitif or with a host of lighter fare, including broiled seafood, poultry and mild cheeses.

Ratings/reviews

87 2018 Piesporter Michelsberg Riesling Kabinett

Intensely ripe, almost candied peach and tangerine flavors are offset by layers of dusty earth and mineral here. Light bodied but piercing and citrusy, it's a fruity, semisweet sip that's best enjoyed now through 2023.

Wine Enthusiast – April 2020

- 2017 vintage rated **86** points
- 2016 vintage rated **88** - **Best Buy!**
- 2015 vintage rated **90** - **Best Buy!**

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Analytical data

alc. by vol. : 8.5%

residual sugar : 47 gr/l

acidity : 7.9 gr/l



330mm green Schlegel flute; Stelvin/BVS closure

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