

Leonard Kreusch

Riesling – Rheinhessen



Grown and produced in Rheinhessen, the largest of Germany's 13 wine regions. In contrast to the Mosel region, with its vines planted predominantly along the river, mostly on very steep plots, 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.

Rheinhessen neighbors the three other wine regions making up the Rhein valley: the Rheingau, located on the opposite side of the Rhein river along its northern border, the Nahe, situated to the west across the Nahe river, and the Pfalz region, just to its south.

The soils in the region are comprised of *Loess*, [limestone and loam] often mixed with sand or gravel. The vineyards situated directly along the river are planted in *Rotliegend*, a reddish mixture of slate, sand and clay. These fertile, well-draining, loam soils, combined with the moderate climate the region offers, enable the grapes to ripen and develop complexity whilst retaining a level of acidity that later will give the wine its balance and structure.

The grapes are harvested in mid-September; after the crush (pressing), fermentation in temperature-controlled, stainless steel tanks is started. Fermentation begins with natural flora found on the grapes and is later augmented with select cultured yeasts, which enhance the fruitiness of the finished wine. After fermentation is complete, the wine remains on the fine lees until late February/early March to gain depth and complexity before bottling.

Tasting notes:

Pale in color, with a shimmer of gold, this wine offers the scent of honeysuckle in the nose. Although a touch of grapefruity citrus can be found, the aromas are more tropical – with notes of white peach and melon followed by ripe mango. On the palate, it's juicy and delivers ripeness and concentration, while retaining elegance and freshness in the off-dry finish.

Food pairing:

A winner on its own, yet will also be an excellent accompaniment to most seafood dishes. Try with baked Red Snapper topped with a sautéed salsa medley of red and yellow peppers, jalapeño, red onion topped with cilantro and squeeze of fresh lime. This Riesling, with its off-dry finish, pairs nicely with the spice of this dish and has the elegance to complement the delicate flavor of the fish. Also try with spicy fare, such as Hunan chicken or shrimp or classic Thai or Indian cuisine.

Growing Region	: Rheinhessen
Quality/type	: Qualitätswein
Grape variety	: Riesling
Alcohol by volume	: 10.0 – 11.0%
Residual sugar	: 21 g/l or 2.1% by volume
Acidity	: about 7 g/l
Availability	: 750ml., 330mm antique brown Schlegel flute, with BVS/Stelvin® closure

For item codes and packaging specifications, please see tech-sheet for each product range at leonardkreuschwines.com