



Leonard Kreusch

WEINKELLEREI, TRIER - GERMANY

Riesling – Mosel

2015 Sapphire Selection – SS

Vineyards

This Riesling is produced exclusively from Riesling grapes grown in the Mosel region, which covers the valleys of the rivers Mosel, Saar, and Ruwer. The area is known for its steep sloping vineyards overlooking the river. The river flows from its origin in the Vosges mountains to Koblenz, where it joins the Rhein. It is the third largest of the 13 German wine regions and considered by many to be the most important due to international recognition.

The northerly latitude of the region allows for up to 17 hours of sunlight daily during the growing season, which increases ripeness levels of the grapes. The grapes are typically harvested beginning in late September through October, when the grapes are at their peak level of flavor and ripeness.

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 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, typically until mid-February, to gain additional structure and complexity.

Tasting notes

Due to a prolonged growing season, the 2016 vintage offers increased levels of extract and complexity. To start, this wine offers fresh scents of ripe pear and melon. On the palate the fruit is abundant, with notes of green apple and ripe stone fruit. There is also a touch of citrusy grapefruit that offers balance and harmony. The wine has excellent concentration and depth and finishes with a touch of sweetness, while remaining crisp and clean with nice length.

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. Will also pair nicely with spicy Asian or Thai cuisine or smoked ham.

Analytical data

alc. by vol.	: 9.5%
residual sugar	: 39.4 gr/l
acidity	: 7.7 gr/l



330mm blue Schlegel flute; BVS closure

88 points – Best Buy! in the October 2016 issue of *Wine Enthusiast* magazine.