



Leonard Kreusch

Rhein Pinot Noir

Our LK Pinot Noir [*Spätburgunder*] is produced in Rheinhessen, the largest of Germany's 13 wine regions. It neighbors the three other regions making up the **Rhein valley**: the Rheingau, Nahe, and Pfalz. The *Rhein* [Rhine] label designation is only permissible for wines produced from one of these four regions.

The soils of 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 of the region, enable the grapes to ripen and develop complexity whilst retaining the acidity that will later give the wine structure and balance.

Originating from Middle Europe, this varietal was first planted in the Rhein valley around the start of the 13th century. Pinot Noir produced in Germany is classified as *cool climate*, when referring to type or style. Cool climate Pinot tends

to offer wines that are not as ripe and full-bodied as those from warmer regions. They, nonetheless, offer excellent structure and depth with silky tannins, sweet berry fruit, along with the true Pinot character missing in so many of today's atypical, warmer climate versions, which are often blended with the browner Syrah to increase alcohol and add depth of color.

The harvest typically coincides with that of Riesling, which often begins in early October and continues to the end of the month or into early November. After picking, the stems are removed and the whole grape clusters are fermented (temperature-controlled, at 17-18°C), which takes about 15-16 days. Thereafter the grapes are lightly pressed and removed from further contact with the wine. After a secondary – *malolactic* – fermentation, which takes two to three weeks, the wines are racked off and allowed to develop on their lees until bottling. About one-third of the final blend is aged in oak barrels for about six months.

Tasting notes:

Exhibits a relatively deep, brickish red color. It offers classic Pinot character, with an aromatic mix of boysenberry and cherry and hints of spice, leather, grilled apple and smoked nuts. It has considerable weight for its tight framework with nice intensity and grip, which carries into the pleasant lingering finish.

Food pairing:

Will pair well with roasts or stews, and all types of poultry – especially turkey and duck. For a special treat, a pork roast encrusted with a rub made from brown sugar, fennel seed and garlic served with roasted rosemary fingerling potatoes works quite well. The Pinot perfectly accents the aromatics of this dish and the bright acidity balances the richness of the pork.

Growing Region	: Rheinhessen
Quality/type	: Qualitätswein
Grape variety	: Pinot Noir
Alcohol by volume	: 13.0%
Residual sugar	: 5.7 g/l or 0.57% by volume
Acidity	: 4.7 g/l
Availability	: 750ml. with BVS/Stelvin® closure

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