

Leonard Kreusch

Auslese – Rheinhessen Sapphire Selection



Grown and produced in Rheinhessen, the largest of Germany's 13 wine regions. 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 diverse grape varieties planted there, to ripen and develop complexity that later will give the wine its aroma, balance and structure.

The specially-selected [*Auslese*] grapes are picked in mid- to late September after the grapes reach a high level of ripeness. After pressing, the select varieties are fermented individually, in temperature-controlled, stainless steel tanks. 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 blending and bottling.

Tasting notes:

Golden straw in color, this wine offers a wonderfully spicy, floral scent. On the palate it displays rich, tropical fruit flavors, including tangerine, dried apricot, mango, and pineapple. It's very appealing and easy drinking as it delivers superb ripeness and concentration. The finish is long and unwavering, with hints of mineral and spice and plenty of sweetness, but remains nicely balanced.

Food pairing:

Delicious on its own, as an aperitif, this wonderfully sweet white will pair well with a Gruyère or Swiss cheese fondue prepared with sherry, lemon juice and nutmeg and served with sausage and crispy baguette or try with a simple curry and coconut shrimp stir-fry. It will also serve as a fine companion to other spicy fare, light desserts and to select cheeses, especially Asiago and Gorgonzola.

Growing Region	: Rheinhessen
Quality/type	: Prädikatswein
Grape variety	: Ortega, Optima and Huxelrebe
Alcohol by volume	: 8.5 – 9.0%
Residual sugar	: 77 g/l or 7.7% by volume
Acidity	: about 6.5 g/l
Availability	: 750ml., 330mm royal blue Schlegel flute, with BVS/Stelvin® closure

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