



Leonard Kreuzsch

WEINKELLEREI, TRIER - GERMANY

Piesporter Michelsberg Riesling Auslese

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 term *Auslese* means *specialy selected*. To be classified an Auslese, the harvested grapes must have a high level of grape sugar - 88° Oechsle - as measured on a hydrometer. The increased level of grape sugar allows us to produce a wine with greater richness and body, as well as a higher level of residual sweetness. Chaptalisation is not permitted, as the wines are produced strictly from their natural sugar.

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

Well structured, with good depth and complexity. Notes of tropical citrus combine with pineapple and ripe mango to create a deliciously sweet wine. The finish has nice length with a trace of minerality.

A perfect companion to select Asian cuisine, like *Thai Coconut Curry Shrimp* or your favorite curry recipes. It will also pair well with light desserts and to select cheeses, especially Asiago and Gorgonzola. Serve chilled (10°C/50°F).

Ratings/reviews

89 2017 Piesporter Michelsberg Riesling Auslese

Pristine grapefruit, yellow peach and fresh apricot flavors abound in this honeyed, intensely fruity Riesling. It's sweet on the palate but balanced by spine tingling acidity and a touch of saffron on the finish. An excellent value Auslese to enjoy now-2025. *Wine Enthusiast* - Dec. 2018

- 2019 vintage not yet rated
- 2016 vintage also rated 89 points

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Analytical data

alc. by vol.	: 8%
residual sugar	: 74 gr/l
acidity	: 7.8 gr/l



330mm green Schlegel flute; Stelvin/BVS closure