

Leonard Kreusch



Maywine

A specialty item traditionally made by steeping dried Waldmeister leaves in white wine and serving during May Day celebrations.

A festive wine, appearing in conjunction with the blooming of the Waldmeister (*Sweet Woodruff*) plant, around the beginning of May.

It's perfect by the glass or in a punch (*see recipe below*) made with strawberries and peaches.

Tasting notes:

Our Maywine has a wonderful herbal fragrance with hints of almond and vanilla, followed by a semi-sweet finish. It's perfect by the glass or as part of a delicious punch made with strawberries and peaches.

Maywine punch

Chill three (3) bottles of Leonard Kreusch Maywine and pour into a punch bowl.

Stir in one cup cane sugar.

Add ice, sliced peach and strawberry, or your other favorite fruit.

Serve well chilled.

Approx. 10 servings

Growing Region	: Product of Germany
Quality/type	: Tafelwein with added flavor extract
Grape variety	: Produced from a blend of white wines
Alcohol by volume	: 9.5%
Residual sugar	: about 34 g/l or 3.4% by volume
Acidity	: about 6.5 g/l
Availability	: 750ml with Nomacorc® finish

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

© 2016 Leonard Kreusch Weinkellerei, Trier – Germany