

Leonard Kreusch

Piesporter Michelsberg

Produced from grapes grown in the vineyards in and around the small village of Piesport, which is located on the north bank of the Mosel river.

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.



These vineyards, along with other sites in the regions, form the **Grosslage** (trans: *vineyard*) **Piesporter Michelsberg**.

Tasting notes:

Pleasingly fresh and fruity with hints of Granny Smith apple, pear, sweet melon and touch of citrus and mineral. Delightfully crisp, with medium-body and a well-balanced, pleasantly sweet finish.

Food pairing:

Delicious chilled anytime or pair with a fresh chef salad or any of your favorite chicken or seafood dishes. The touch of residual sweetness makes it especially suitable to match with home-style barbeque or spicy fare, such as Hunan chicken or shrimp.

Growing Region	: Mosel
Quality/type	: Qualitätswein
Grape variety	: A blend of Müller-Thurgau and Riesling
Alcohol by volume	: typically 9.0 – 9.5%
Residual sugar	: about 36 g/l or 3.6% by volume
Acidity	: about 7 g/l
Availability	: 750ml. with Nomacorc® and 1.5L Magnums with screwcap finish

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