

Leonard Kreusch

## Kabinett – 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 grapes are harvested in early to mid-September. After pressing, fermentation in temperature-controlled, stainless steel tanks is started. 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:**

Pale straw in color, this wine offers a lovely floral scent reminiscent of rose petal with a touch of all spice. On the palate there are abundant flavors of ripe pear, mango and peach. It's very appealing and easy drinking as it delivers ripeness and concentration. The semi-sweet finish is long, with notes of mineral and hint of ginger and spice.

### **Food pairing:**

Delicious on its own, and will also be an excellent accompaniment to most seafood dishes. Try with pan-roasted Halibut with mixed beans and lemon-butter sauce. It melds nicely with the citrusy richness of the sauce and complements the flavors of the beans. This wine is also the perfect companion for sweet-and-sour dishes, light desserts and for select cheeses.

<b>Growing Region</b>	: Rheinhessen
<b>Quality/type</b>	: Prädikatswein
<b>Grape variety</b>	: Bacchus and Schönburger
<b>Alcohol by volume</b>	: 8.0 – 8.5%
<b>Residual sugar</b>	: 48 g/l or 4.8% by volume
<b>Acidity</b>	: about 6 g/l
<b>Availability</b>	: 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](http://leonardkreuschwines.com)*