

Leonard Kreusch

Spätlese – 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 late-harvest [*Spätlese*] grapes are picked in mid- to late September. After pressing, the select varietals 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 lovely floral scent of fresh blossoms. On the palate it offers a potpourri of rich, ripe fruit notes, including Bosc pear, mango, apricots and yellow peach. It's very appealing and easy drinking as it delivers ripeness and concentration. The sweet finish is long and unwavering, with hints of mineral and spice.

Food pairing:

Although delicious on its own, especially for those who have sweet tooth, this late-harvest blend will also pair well with a traditional Cajun rice and red bean dish prepared with Andouille sausage. The full-flavored aromatics of this wine and its sweet finish stand up beautifully to the spiciness of this hearty meal. It will also serve as a fine companion to other spicy fare, light desserts and to select cheeses.

Growing Region	: Rheinhessen
Quality/type	: Prädikatswein
Grape variety	: Faberrebe, Silvaner, Bacchus, Kerner and Huxelrebe
Alcohol by volume	: 8.5 – 9.0%
Residual sugar	: 61 g/l or 6.1% 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