

Leonard Kreusch

Zeller Schwarze Katz



The renowned **black cat** label has its origins dating back to the middle of the 18th century.

Legend has it, upon the conclusion of a barrel tasting of the wines from a cellar located in the eponymous village of Zell, a territorial black cat leapt upon one of the barrels to dissuade the wine merchant from buying the wine from the winemaker, which in turn prompted the merchant to select the wine from that particular barrel.

The vineyards in and around the village of Zell form the **Grosslage** (*trans: vineyard*) **Zeller Schwarze Katz**.

Tasting notes:

Fresh and fruity, with hints of citrus, green apple, pear and honeydew melon. Delightfully crisp and medium-bodied, with a long, pleasantly sweet finish accented with a touch of mineral.

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 38 g/l or 3.8% 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