



Leonard Kreusch

WEINKELLEREI, TRIER - GERMANY

Estate Riesling

Mosel

Vineyards

LK Estate Riesling debuted at the start of the new Millennium and was produced wholly from the Kreusch family's *Schweicher Annaberg* and *Schweicher Herrenberg* vineyards situated along the Mosel river.

A classification commissioned by the Prussian monarchy in 1868 included the Annaberg vineyard amongst those receiving the official designation – **Lage: erste Klasse** or Vineyard: first-class. Over the years, production has been expanded to include the grapes of the neighboring parcels in Longuich.

These vineyards fall under the official classification: **Steillagen** [steep slopes] due to their extreme 45 - 50° inclination and share an optimal southern exposure. The soil is comprised of a combination of Rotliegend (red loam/sandstone) and Devonian slate, which bestows the classic minerality Riesling is so well known for. The soil composition plays an important role in the development of the grape and determining its quality. The slate component stores heat captured from the sun and releases it during the night, further enabling the grapes to develop added complexity.

Winemaking

After the harvest and crush in late September/early October, the wine goes through a temperature-controlled (cool) fermentation in stainless steel tanks using natural, as well as cultured yeast strains. After the initial racking process, the wine remains on the fine lees for an extended period, which further helps enhance depth and complexity of the wine before bottling.

Tasting notes & food pairing

Pale gold in color, this wine greets you with aromas of waxy green apple, white peach and notes of lemon-lime citrus. It's crisp, fruity-yet-dry, light-to-medium-bodied with a tangy, mouth-watering, mineral accented finish. Nicely concentrated fruit, yet delicately nuanced with hints of blossom and spice.

This wine works well as an aperitif, due to its off-dry finish and is also an excellent partner to most seafood dishes. Pairs exceptionally well with broiled trout served with sautéed string beans with almonds as it complements the earthy, nuttiness of the trout and almonds and the fresh tanginess of the beans.

The touch of residual sweetness also helps it match up well with home-style barbecue or spicy fare, such as Hunan chicken or shrimp.

89 2014 Estate Riesling – Mosel

This perfumed, blossomy wine balances rich, ripe yellow cherry and tangerine sweetness against a straight-edged frame of acidity. It's forward and easy, but delicately nuanced, kissed by hints of almond and spice. The finish is moderately long and lip-smacking. Drink now.

Analytical data

alc. by vol. : 11%

residual sugar : 17 gr/l

acidity : 7.4 gr/l



330mm antique brown Schlegel flute; BVS closure