



*Leonard Kreuzsch*

## **Liebfraumilch**

Literally meaning “milk of the blessed Mother”, whose origin dates back to the start of the 19<sup>th</sup> century and the vineyards cultivated by the monks of the Liebfrauenstift Church in the town of Worms on the Rhine river.

Production is carefully defined. The wine must be pleasantly fragrant and semi-sweet, with 70% of the final blend coming from Müller-Thurgau, Riesling, Silvaner and Kerner grape varieties.

Liebfraumilch must have a Qualitätswein level declaration, which ensures that the wine has been approved by the regional Board of Agriculture and, thus, carries the A.P. number, which is found on the back label.

It also must originate from one of the following four growing regions – Rheinhessen, Pfalz, Nahe or Rheingau.

### **Tasting notes:**

Fresh and fruity with a soft fragrant aroma, medium-bodied, with a pleasant finish. Quite delicious and harmonious with abundant notes of pear and apricot followed by a hint of honey in the finish.

### **Food pairing:**

Delicious chilled anytime or served alongside a cheese platter with freshly sliced apple and pear. Pairs especially well with pungent cheese, such as Munster, Grayson or Limburger. Also try with smoked pork chops or honey-baked ham.

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| <b>Growing Region</b>    | : Rheinessen   |
| <b>Quality/type</b>      | : Qualitätswein  |
| <b>Grape variety</b>     | : A blend Müller-Thurgau, Riesling, Silvaner and touch of Kerner |
| <b>Alcohol by volume</b> | : typically 9.0 – 10.0%  |
| <b>Residual sugar</b>    | : about 36 g/l or 3.6% by volume                                 |
| <b>Acidity</b>           | : about 6.5 g/l  |
| <b>Availability</b>      | : 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](http://leonardkreuschwines.com)*