



Leonard Kreusch

WEINKELLEREI, TRIER - GERMANY

Dry Riesling

Mosel

Introducing our new Dry Riesling – a wine that has long been sought by wine sophisticates the world over and, we feel, the next step in expanding Riesling’s reach into the dry wine market.

To help it gain some attention in the market, we’ve packaged it in a clear Schlegel flute and added a BVS/Stelvin® closure.

Vineyards

This Riesling is produced exclusively from Riesling grapes grown in the Mosel region. The area is known for its steep sloping vineyards overlooking the river. The river flows from its origin in the Vosges mountains to Koblenz, where it joins the Rhein. It is the third largest of the 13 German wine regions and considered by many to be the most important due to international recognition.

The northerly latitude of the region allows for up to 17 hours of sunlight daily during the growing season, which increases ripeness levels of the grapes. The grapes are typically harvested beginning in late September through October, when the grapes are at their peak level of flavor and ripeness.

The soil is composed of a mixture of 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

The wine goes through a temperature-controlled (cool) fermentation in stainless steel tanks using natural, as well as cultured yeast strains. Fermentation is halted when the residual sugar drops between 0.5 – 1%. After the initial racking process, the wine remains on the fine less for an extended period, which further helps enhance depth and complexity of the wine before bottling.

Tasting notes & food pairing

If sweeter-style wines just don’t do it for you, then try this delicious Dry Riesling. It’s delicate, yet vibrant, with a floral scent and notes of green apple, ripe pear, and citrus notes on the mid-palate. The wine has a gentle round texture and complex finish. Excellent by the glass or with your favorite seafood and poultry dishes.

Excellent as an aperitif or 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.

89 2015 Dry Riesling – Mosel

Earthy notes of dust and crushed minerals accent tart green plum and gooseberry in this refreshingly zesty dry Riesling. While linear in style, it’s a bracing, revitalizing sip perfect for everyday enjoyment. Drink now through 2019.

Wine Enthusiast – Feb. 2017

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Analytical data

alc. by vol. : 12%

residual sugar : 8.5 gr/l

acidity : 7.4 gr/l



330mm clear Schlegel flute; BVS closure