

VON SCHLEINITZ

Dangerous Riesling QbA Kobern, Northern Mosel Valley, Germany

GRAPE VARIETY

100% Riesling

ABOUT THE LABEL

The inspiration for Dangerous Riesling is threefold. Firstly, this Riesling comes from the town of Kobern, where the steepest slopes in the Mosel River Valley make grape growing a bit precarious at times, even *dangerous*. The name also pokes fun at the absurd warnings wine makers are required to put on their labels. To describe a treasured cultural beverage, which has brought joy and healing to humanity for thousands of years “dangerous”, is just silly! Finally, Martin’s mom calls it dangerous simply because the expressive fruit and its elegance makes it so easy to enjoy.

VINIFICATION

The estate is located in the town of Kobern, in the most northern part of the Mosel Valley (the Terrassen-Mosel). Because of the unique micro-climate, this is the warmest part of the Mosel, and one of the warmest places in Germany. Kobern is home to some of the region’s steepest vineyards. Here, vines sit atop precarious terraces backed against south-facing slopes, providing some of the best sun exposure in the valley, both directly and from the river’s reflection. The porous, weathered slate soil provides balanced nutrients for the grapes and excellent drainage. This naturally restricts yields and adds distinct minerality to the wines. Grapes are hand-harvested separately, according to vineyard site, and must weight. Lots are vinified individually in small stainless-steel tanks under temperature control using selected yeast. The wine is stored in tank until bottling, so only the freshest wine is shipped to the market.

ABOUT THE WINERY

Dangerous Riesling is produced by Von Schleinitz, a winery founded in 1892 by the Hähn family, who trace their wine making history back to 1648. The Hähn family sold the estate in 2018, but Konrad Hähn still consults with the winery’s current winemaker, Martin Gerlach. Although VS is not officially certified, the wines are produced organically and sustainably. The estate has 30 acres of vines including several plots in the Uhlen and Weissenberg Grand Crus. All vineyard work and harvesting is done by hand.

TASTING NOTE

WARNING: Not Too Sweet And Not Too Dry, This Wine Is Dangerously Drinkable!
Chill, slaty minerals vibe beneath layers of lemon meringue, pineapple custard and honeyed pear. Zesty lemon peel lends both a bit of viscosity and balance. A ridiculously happy and delightful wine.

FOOD PAIRING

Have a glass anytime! Try pairing with sushi, roast pork, turkey, chicken and so much more!



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