

VON SCHLEINITZ



Riesling QbA

Mosel, Germany

GRAPE VARIETY

100% Riesling

VINIFICATION

The picturesque Mosel river valley is one of the world's great wine treasures. Many Mosel wines flirt with perfection, but the region's true virtue is that nearly all its vineyards will produce distinctive, delicious Riesling if tended with care. The climate here is cold for wine grapes, but the Mosel has a few tricks that turn this liability into an asset: steep slopes, slate stone soils, and the river itself. Together these factors maximize the long, sunny growing season and provide just enough heat to slowly ripen grapes and develop Mosel Riesling's unique character with stunning clarity. 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 microclimate, 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

Von Schleinitz was founded in 1892 by the Hähn family, who trace their wine making history back to 1648. In 1991, Konrad Hähn took over as winemaker from his father. The Hähn family sold the estate in 2018, but Konrad 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 Ulen and Weissenberg grand crus. All vineyard work and harvesting is done by hand.

TASTING NOTE

Juicy flavors reminiscent of peach and apple, sprinkled with the typical slate minerality of the Mosel valley. Straightforward and refreshing, it is slightly sweet with crisp, balanced acidity.

FOOD PAIRING

Enjoy on its own, with salty cheeses like Parmigiano Reggiano and Aged Gouda or your favorite eastern Asian cuisine.

2018 86

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