

Von Schleinitz Estate

Mosel - Germany

Estate: **von Schleinitz**
Region: Mosel
Vintage: 2010
Grape: **Riesling**
Ripeness: **Auslese *****
Vineyard: **Weissenberg**
Style: dessert
Alc.: ~ 10%
Res. Sugar: ~ 9.8%
Acidity: 9.9 g/l



Production: 300 Liter / 75cs (12x375ml)

Awards: **Gold Medal Kammerpreis 2011**

Estate: The Hähn family has winemaking tradition as far back as 1648, the winery has been in Kobern since 1892. Oenologist Konrad Hähn now continues this tradition and has achieved 2 national awards for excellence, is recommended every year by Feinschmecker Magazine and was among the Top 100 estates in 2004. He grows mainly Riesling and a small percentage of Pinot Noir. The terroir is slate soil and all vines are planted on steep terraced slopes only.

Tasting note: The essence of great Riesling. Harvested as a single berry selection, the wine shows elegant richness of concentrated peach and honey. The botrytised grapes were harvested at 166 Oechsle.
20% residual sugar. 13cs made (12x375ml)

Food affinity: Great to enjoy on its own, but also possible to be shared with other people. This wine also serves as a great pairing with rich and sweet dishes like veal cheeks or fruit tarts.