

Von Schleinitz Estate

Mosel - Germany

Estate: **von Schleinitz**
Region: Mosel-Saar-Ruwer
Vintage: 2008
Grape: **Riesling**
Ripeness: **Qualitätswein**
Vineyard: **blended**
Style: dry
Alc.: ~ 12%
Res. Sugar: ~ 1.5%



Awards: **Recommended by BTI, reviewed during World Wine Challenge Tasting competition 2011, Bronze Medal**

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: A delicate, yet fruit-driven white, sporting peach and apple notes backed by lively acidity. A good aperitif. Drink now through 2015.
1,000 cases made.

Food affinity: A great alternative to Pinot Gris or Sauvignon Blanc and un-oaked Chardonnay. A very versatile food wine! Try with your favorite savory dishes, especially seafood, poultry and vegetarian.