

2009



Bronze Medal
Annual Kammerpreis
Competition 2011

100% Riesling
Méthode Champenoise

Fine mousseux. Tones of peach and nectarine underlined by a fine lees note and mineral aromas. Rich and creamy on the palate. A fabulous Champagne alternative. Drink now through 2016. 120 cases made. Enjoy like Champagne: any day, any time, with any food, if needed.

Von Schleinitz, a top winery in their appellation, the lower Mosel valley, provides award winning wines at value prices. All hand work!

Steep terraces, creating an important beneficial micro-climate, make the use of any machinery impossible.



dry	fruit-forward	luscious	dessert
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www.vonschleinitz.com

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