

Von Schleinitz Estate

Mosel - Germany

Estate: **von Schleinitz**

Region: Mosel

Vintage: 2010

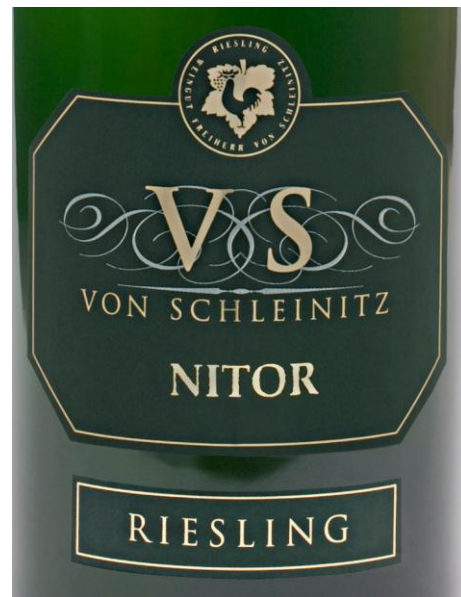
Name: **NITOR**

Grape: **Riesling**

Ripeness: Kabinett

Vineyard: Koberner
Weissenberg

Style: **dry**, Alc.: ~ 12.5%
Res. Sugar: ~ 0.8%
Acidity 6.8 g/l
350cs made



Awards: **Gold Medal Regional Agricultural Chamber 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: *NITOR* is Latin for "excellence", an appropriate name for a wine reflecting soil and climate in its taste with elegance and finesse. The rich fruit provides a coating mouth-feel with tingling minerality and a refreshing acidity. Spritzy, with a touch of effervescence.

Food affinity: Savory cuisine, charcuterie, salads, pastas and seafood. Very versatile. Also great as an aperitif.

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www.vonschleinitz.com